



Lucky 32 Southern Kitchen

Collard Greens

1	pound	Greens, collards
2	each	Carrots, sliced
1	each	Onion, yellow, ¼ inch sliced
¼	pound	Pork, Fat Back, rinsed
1	each	Ham Hock
3	cans	Chicken Broth
¼	cup	Apple Cider Vinegar
2	tablespoons	Worcestershire Sauce
2	tablespoons	Soy Sauce
½	teaspoon	Black Pepper
½	teaspoon	Thyme

Pick through collards, discarding old and discolored leaves. Strip leaves off the stems by grasping the base of the stem in one hand and pulling the leaves away from the stem with the other.

Collards are **EXTREMELY** dirty and must be **washed 3 times** in order to remove the very fine grit that is all over them. Wash collards in lots of cold water. Fill the sink, add collards and stir them vigorously with your hands letting the dirt fall to the bottom of the sink. Lift the collards out of the water into a salad spinner. Spin.

Repeat the washing process 2 more time, finally spinning until dry.

Peel and slice the onions. Peel and slice carrots. Rinse and then dice the fat back into 1" cubes.

In a large sauce pot, sauté the fat back and onions along with the ham hocks until dark golden brown.

Add greens to pan and sauté until wilted. Add remaining ingredients and simmer for approximately 45 minutes with lid on.

Disclaimer: All our recipes were originally designed for much larger batch size. This recipe has been reduced – but not tested at this scale. Please adjust as to your taste and portion size.

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