



Lucky 32 Kitchen & Wine Bar

Turnip Greens

1	pound	turnip greens
1	cup	yellow onions, chopped
1/3	pound	bacon, chopped
1/4	cup	white vinegar
3	tablespoons	sugar
4	cups	chicken Broth (2 cans)
2	teaspoons	salt
1	teaspoon	black pepper

Wash greens well.

Add bacon to Dutch oven and heat on medium heat. When bacon is rendered, add onions and cook until golden.

Add greens and cook until wilted.

Add remaining ingredients and reduce heat to a simmer.

Simmer for 30-45 minutes.

Greens are done when the stems are tender and broth is seasoned.

Makes – 4

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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