



Collard Greens

Ingredients:

1/3 cup olive oil

1 tablespoons minced garlic

½ cup chopped onion

5 cups chicken stock

1 smoked turkey drumstick (meat cut off the bone and diced)

2 or 3 bunches collard greens (rinsed, trimmed, thinly sliced into shreds)

Salt and black pepper to taste

1 tablespoon crushed red pepper flakes (optional)

Directions:

Heat olive oil in a large pot over medium heat. Add garlic, and gently saute until light brown. Pour in the chicken stock, and add the turkey. Cover the pot, and simmer for 15 minutes.

Add the collard greens to the cooking pot, and turn the heat up to medium-high. Let the greens cook down for about 20 minutes, stirring occasionally.

Reduce heat to medium, and season with salt and pepper to taste. Continue to cook until the greens are tender and dark green, 45 to 60 minutes. Mix in red pepper flakes if desired. Use liquid to reheat leftovers.