

Evelyn's Home Grown Collard Greens Recipe

Ingredients

2 bunches fresh cut collard greens
One medium to large piece of smoke meat
1 ½ teaspoon salt
1 teaspoon black pepper
¼ crush red pepper
1 tablespoon of bacon grease, or lacking bacon grease
substitute it with 1 tablespoon olive oil and a half packet of
ham flavoring.

Directions

1. Wash, rinse and drain greens. Set aside
2. In a 5 – 6 quart Dutch oven add enough water to cover the smoke meat
3. Add the salt, black pepper, crush red peppers, and bacon grease.
4. Cover Dutch oven and on a medium heat cook meat with other ingredients to a rolling boil for 20 minutes. This will make getting the flavors into the greens easier.
5. Add greens a little at a time until Dutch oven is full
6. Cover and cook over medium until greens begin to boil; then reduce heat to a simmer and cook for about 30 minutes.

If desired, serve with fresh baked cornbread, thin slices of onion, tomatoes and a drizzle of your choice of vinegar,

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