

Momma Evelyn's Collard Greens

Ingredients

1 large smoked ham hock or 1 cup of chopped ham, or 1 large piece of smoked pork neck bone (*A sprinkling of ham flavoring, optional if using smoked pork neck bones.*)

Enough collard greens or mustard and turnip greens to fill a 5 to 6 quart Dutch oven

1 1/2 tsp salt

1/2 tsp black pepper

1/4 tsp red pepper flakes

1 tablespoon bacon fat or, olive oil

Directions

1. Fill Dutch oven 1/3 high with water. Add salt, pepper, red pepper flakes and meat
2. Cook over medium heat to boiling point, add some greens
3. Add more greens as they boil down and until the desire amount is reached. Add additional water if needed.
4. Boil on medium heat for 15 minutes, stirring occasionally
5. After 15 minutes, reduce to medium low for 30 minutes
6. Remove from heat when done

Enjoy.