



Southern Roots Cookbook
RECIPE CARD

Collard Greens



INGREDIENTS LIST

- Collard Greens: 3 pounds
- Jalapenos: 4 whole
- Cubanelle Peppers: 2 whole
- Yellow Onion: 1 whole
- Minced Garlic: 2 tablespoons
- Red Pepper Flakes: 2 teaspoons
- Chickenless Vegan Seasoning: 4 tablespoons
- Smoked Turkey:
Legs and/or Wings
- Black Pepper: ½ tablespoon
- White Pepper: ½ tablespoon
- Rice Vinegar: ½ cup
- Apple Cider Vinegar: 2 cups
- Vegetable Stock: 64 ounces
- Water: 64 ounces

COOKING DIRECTIONS

1. Pick and clean your collard greens. Remove greens from the stems and discard the stems. Wash the greens thoroughly with water and apple cider vinegar.
2. On medium heat, in a large pot, add your smoke turkey, whole onion peeled, garlic, red pepper flakes, chickenless seasoning, white and black pepper, rice vinegar and half of your veggie stock and water. This is your liquid seasoning process (Pot Liquor).
3. Cook for 2 hours at medium to low heat.
4. Dice the cubanelle peppers into a 1-inch cubes.
5. For the jalapenos dice 2 of them into 1-inch cubes but discard the seeds. Keep the seeds if you want extra, heat!
6. Dice the reminding 2 jalapenos but keep the seeds. The seeds will add just the right amount of heat.
7. After 2 hours, add your collard greens, diced cubanelle peppers, and jalapenos.
8. Cook the Greens until they are fork tender, about 1.5 to 2 hours and enjoy.

Want to make this meal meatless? Omit the smoke turkey. Cooking time will be reduced to about 1 hour for the liquid seasoning water.

Note: Traditionally, I grew up eating greens with diced onions and tomatoes, but you can enjoy them without it.



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