

Soul Food Collard Greens

(From Divas Can Cook)

Ingredients

- 1 tablespoon olive oil
- 1 small white onion, finely diced
- 3 cloves garlic, minced
- 3 cups chicken broth
- 1 teaspoon red pepper flakes
- 1 large smoked turkey leg (fully cooked)
- 32 oz. collard greens, thoroughly washed and cut into strips.
- salt & pepper
- hot sauce

Instructions:

1. In a large deep skillet or pot, heat olive oil on medium heat.
2. Add in onions and cook until tender.
3. Stir in garlic and cook until fragrant.
4. Add chicken broth, red pepper flakes and smoked turkey.
5. Bring to a boil and reduce heat.
6. Cover and boil lightly for about 20-30 minutes.
7. Remove turkey leg and let cool.
8. Remove meat from bone and cut into bite-size pieces.
9. Return meat and skin back to the pot.
10. Simmer for 10 minutes.
11. Add collard greens to pot, pushing them down if needed.
12. When greens begin to wilt down, cover and simmer for up to 60 minutes or until your desired texture is reached, stirring occasionally.
13. Add salt and pepper if desired.
14. Plate the greens and pour on a few drops of hot sauce.
15. Serve hot.

Source: <http://divascancook.com/soul-food-collard-greens-recipe-southern/>