

Braised Collard Greens

written by The Recipe Exchange | August 21, 2019

Ingredients

2 pounds collard greens – rinsed, stemmed and thinly sliced
2 pounds fresh ham hocks
1/2 pound salt pork
3 quarts chicken stock
1 cup chopped onion
2 bay leaves
1/4 teaspoon red pepper flakes
2 tablespoons white sugar
salt and freshly ground black pepper to taste
2 teaspoons red wine vinegar

Directions

Place ham hocks, salt pork, onion, bay leaves, red pepper flakes, and sugar in a large pot with the chicken stock. Bring to a boil, reduce heat to simmer, and cook for 30 minutes.

Stir collard greens into the pot, and bring to a boil. Reduce heat to simmer, and cook for 30 minutes, or until greens are tender. Season with red wine vinegar and salt and pepper to taste.