


Collard Greens

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Ingredients

1/2 pound smoked meat (ham hocks or turkey wings)
1 tablespoon House seasoning 
1 tablespoon hot red pepper sauce
1 large bunch of collard greens
1 tablespoon butter

Directions

Grab a large pot and bring 3 quarts of water to a boil and add the meat, seasoning, and salt. Once the pot is at a full boil, throw in a half-cup of your favorite hot sauce. Let the meat and seasoning simmer for the next hour.

Wash the greens thoroughly and remove the stems that run down the center. Stack a handful (6-8) leaves on top of one another, roll them up, and slide into 1/2 to 1-inch thick slices. Place greens in a pot with the meat and add butter.

Let this cook for another 45-60 minutes and stir occasionally. Taste as-needed and adjust seasoning.