

Traditional Collard Greens

prep 30min ★ cook 2hrs ★ 6 servings

INGREDIENTS

3 tbsp butter

1 lg onion, chopped

6 garlic cloves, minced

1.5 lbs smoked ham hocks

6 c water

2 tsp salt

1 tsp crushed red pepper

1 lg bunch collard greens, coarsely chopped

1.5 c white wine

1/4 tsp sugar

INSTRUCTIONS

In a stockpot, heat 1 tbsp butter over medium heat. Add onion and garlic; cook and stir until tender. Add ham hocks, water, seasoned salt and pepper flakes. Bring to a boil. Reduce heat; simmer, uncovered, 55-60 minutes or until meat is tender.

Add collard greens, wine, sugar and remaining butter. Return to a boil. Reduce heat; simmer, uncovered, 55-60 minutes or until greens are very tender. Remove meat from bones; finely chop and return to pan. Discard bones. Serve with a slotted spoon.

