Southern Collard Greens with Smoked Turkey

Prep: 20 minutes, **Cook:** 40 mins–1 hour, **Serves:** 6–8



Ingredients

- 2 large bunches fresh collard greens, about 2–2½ lbs.
- 1 smoked turkey leg or 2 smoked turkey wings
- 2 tsp. chicken bouillon (Better Than Bouillon)
- 2 T. brown sugar
- 1 T. season salt
- 2 tsp. Worcestershire sauce
- 6 cups water or enough to cover greens
- 2 tsp. apple cider vinegar
- ¼–½ tsp crushed red pepper flakes
- 2 tbsp butter

Instructions

1. Clean the greens
Remove the tough stems and center ribs. Stack the leaves, roll them tightly, and slice into ribbons. Wash thoroughly in several changes of cold water to remove all grit.

2. In a large pot, add the smoked turkey, water, chicken bouillon vinegar, brown sugar, salt, pepper, red pepper flakes.

3. Bring to a boil, then reduce to a gentle simmer. Cover and cook for **30–40 minutes** so the broth develops a deep smoky flavor and meat is tender.

4. Add the collards and additional water to cover them. Stir well.
Cover and simmer gently for **60 minutes**, stirring occasionally, until the greens are tender but not mushy.

5. Remove the turkey, pull the meat from the bone, and return the meat to the pot. Stir in the butter.

Taste and adjust with additional salt, pepper, seasoning.