

Collard Greens and Turnips

Description

At the New Year, this is the time for collard greens and turnips. Actually, we are ready to enjoy a bowl of greens and turnips any time of year. And remember the corn bread to sop up the pot liquor. Oh my.

Ingredients

- 2 pkgs fresh mixed greens (16 oz packages)
- 1 qt chicken broth
- 3 large turnip roots
- 1 tsp kosher salt
- 1 tsp fresh ground pepper
- 8 ozs lean prosciutto ham
- 2 cloves garlic, crushed
- 1 tsp olive oil

Instructions

In a large 6 quart stock pot, heat the olive oil, add the crushed garlic and sauté the Prosciutto ham for 3 minutes. Add the chicken stock and scrape bottom of pot to loosen any bits of ham.

Add the chicken stock and bring to a full boil. Reduce to a simmer and add the turnip roots (use whole) and the mixed greens. You may have to let some of the greens cook down before you can add all of the greens to the pot. Simmer for 2 to 3 hours, add more chicken stock if additional liquid is needed as the pot liquor cooks down.

Serve in soup bowls with corn bread on the side to sop up the pot liquor. Now that's a bit of heaven!

Notes

If you like to kick up the heat, add a diced serrano chili pepper to the stock as it cooks down.

Sprinkle with hot pepper sauce in the serving bowl for garnish if desired.

Best greens are collards, turnips and mustards. Some of the pre-packaged mixed greens come with kale, which you can substitute.



Summary

Yield: 6

Prep Time: 1 hour

Category: Vegetables

Cuisine: Southern

Tags: Turnips