

# Collard Greens with Smoked Turkey

## Ingredients:

- 1 bunch of fresh collard greens
- Smoked turkey wings
- Half large yellow or sweet onion, shredded
- 2 teaspoons of minced
- Vegetable or olive oil
- Water or chicken broth
- Seasoning:
  - Onion powder
  - Garlic powder
  - Black ground pepper
  - Red chili pepper flakes
  - Lawry's All Purpose Seasoning
- A few splashes of hot sauce (optional)
- Apple cider vinegar (optional)
- 1 tablespoon of brown sugar (optional)

## Preparation & Cooking:

Thoroughly wash and scrub collard greens. Roll and cut into thin strips including stem.

Heat about 2 tablespoons of oil over medium-high heat. Sauté shredded garlic and onions for 2-3 minutes.

Add smoked turkey wings and cover with water or broth. Allow to come to a boil and turn heat down to medium and cook until wings are tender, approximately an hour.

Remove wings from pot and pull meat from bones and break up meat or cut into smaller pieces, but not bite size pieces.

Add seasonings and brown sugar to pot and stir. Add the pieces of turkey back into pot along with collard greens. Press greens down with spoon or tongs and cover.

Allow greens to cook until nice and tender over medium-low heat, approximately an hour to an hour and half. I have cooked my greens even longer because I prefer them to be super tender. About halfway through the cooking, taste and see if you want to add more seasoning. This is also a good time to add the hot sauce and/or apple cider vinegar. Add a splash or two at a time, stir and then taste.

After your greens are cooked, serve immediately with a side of hot buttery corn bread, fried chicken, and more hot sauce.

\*You may opt to cook your greens without the chicken broth or turkey wings. You can just use plain water instead of the broth and sauté one whole onion, one green bell pepper, one red bell pepper, one hot pepper and tons of garlic in olive oil to substitute for the turkey wings.