

Southern Collard Greens

Collard greens and ham hocks were just meant to be together in my opinion. I mean, is there possibly anything more southern than a big bowl of southern style collard greens, made with ham hocks and a couple of hoe cakes tucked into the corner of the bowl? I absolutely adore collards personally, and really, though you can use a few other types of meats to season them with, ham hocks rule.

Ingredients

- 2 large bunches of collard greens, cleaned rinsed and chopped
- 2 pounds smoked meat (ham hocks, smoked turkey legs, wings, or smoked neck bones.)
- Water to cover plus an inch
- 2 large pinches of kosher salt
- 1/2 teaspoon of Cajun seasoning (like Slap Ya Mama.)
- 1 cup of chopped onion
- 3 cloves of garlic, minced
- Couple dashes of hot sauce
- 2 cups of chicken broth
- 1-2 tablespoons of sugar
- 1 tablespoon olive oil
- 2 tablespoons apple cider vinegar
- 2 tablespoons soy sauce
- 1 tablespoon of butter
- Remnants of leftover ham
- Additional chicken broth, if needed
- 1 teaspoon crushed red pepper flakes
- Hot sauce, for the table
- Hoecakes

Instructions

Slash the ham hocks lightly with a knife. Put in a large stock pot and cover them with water, plus about an inch. Add the salt, Cajun seasoning, onion, garlic and hot sauce. Bring to a boil, reduce heat and simmer for an hour.

While the ham hocks are simmering, strip, wash, drain and chop the collards; set aside.

To the ham hocks, add the greens, chicken broth, sugar, oil, vinegar, soy sauce, butter, and ham remnants. Cook the greens down, cover, reduce heat to low, and cook for 30 to 45 minutes if you like them firmer; 1-1/2 to 2 hours, if you like them more cooked down, stirring occasionally. Add chicken broth, if liquid cooks down too low. Taste, season with additional salt and pepper as needed; sprinkle with dried pepper flakes, if desired.

Serve with cornbread or hoe cakes and hot sauce at the table.