

Southern Style Collard Greens

From the Kitchen of [Deep South Dish](#)

Ingredients

- 2 (16 ounce) packages chopped fresh collard greens (or 2 large bunches 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 teaspoons kosher salt
- 1/2 teaspoon Cajun seasoning (like [Slap Ya Mama](#))
- 1 cup chopped onion
- 3 cloves garlic, minced
- Couple dashes hot sauce
- 2 cups chicken broth
- 2 tablespoons sugar
- 1 tablespoon bacon drippings or oil
- 2 tablespoons apple cider vinegar
- 2 tablespoons soy sauce
- 1 tablespoon butter
- 1/2 cup chopped leftover ham, optional
- Additional chicken broth, if needed
- 1 teaspoon crushed red pepper flakes
- Vinegar pepper sauce, for the table
- Hoecakes or Cornmeal Dumplings (recipe below), optional

Instructions

1. Slash the ham hocks (or other smoked meat) 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.
2. While the ham hocks are simmering, strip, rinse, drain and chop the collards, if using fresh bunches; set aside.
3. To the ham hocks, add the cleaned greens, chicken broth, sugar, bacon fat or oil, vinegar, soy sauce, butter, and ham remnants.
4. 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.
5. Taste, season with additional salt and pepper as needed; sprinkle with dried pepper flakes, if desired. Pull any remaining meat from hocks and return to greens, discarding bones.
 6. Serve with [cornbread](#) or [hoe cakes](#) and offer chopped raw sweet onion and vinegar pepper sauce at the table.

Notes

If preparing cornmeal dumplings below, increase water in greens to cover plus 3 inches. To prepare turnips, peel and dice the turnip root and add that in with the ham hock after it has cooked about 30 minutes and while you strip, wash and chop the greens. Proceed with the recipe as above.

Slow Cooker: Add smoked meats, salt, Cajun seasoning, onion, garlic, hot sauce, greens, 4 cups chicken broth, sugar, bacon fat or oil, vinegar, soy sauce, butter, and chopped ham to a 6-quart slow cooker. Cover and cook on low for about 9 hours, or until greens are tender. Add red pepper flakes if using.

Instant Pot/Electronic Pressure Cooker: Prep greens as above but skip the ham hock broth in first section. Add bacon drippings or oil to pot and saute the onion and garlic until slightly softened. Begin filling pot with collards; stirring until reduced down. Continue adding collards and stirring. Add ham hocks, chicken broth and remaining ingredients, except red pepper flakes. Seal and cook on high for 45 minutes. Quick release, remove ham hocks and set aside. Once cooled enough, pick meat and stir it into collards. Stir in pepper flakes, if using.

Pot Likker Soup: Prepare as above, except after stewing ham hocks, instead of 2 cups chicken broth, use a total of 8 cups of chicken, pork, vegetable broth and/or water, or a combination. May also add additional vegetables, such as celery, diced red potatoes, diced turnips, corn, diced carrots, field peas and other southern peas.

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Cornmeal Dumplings

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1/2 cup of all-purpose flour
1/3 cup of all-purpose cornmeal
1 teaspoon of baking powder
1 teaspoon of kosher salt
1/4 teaspoon of black pepper
2 tablespoons of buttermilk
2 tablespoons of canola oil
1 large egg

Whisk together the flour, cornmeal, baking powder, salt and pepper. In a separate bowl beat together the buttermilk, oil and egg; add to dry ingredients and gently stir to combine. Using a slotted spoon, remove the greens from the pot likker and set aside in a large bowl. Bring the liquid to a boil and using a small cookie scoop or kitchen spoon, drop dumplings into the hot liquid. Return to a boil, cover and reduce heat to low, cooking for 10 minutes without lifting the lid. Check, recover and cook longer if needed.

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