



courtesy of Who Are Those Guys? BBQ Competition Cooking Team

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Andy's Collard Greens

Another great side from my neighbors, Tony and Andy.

This recipe adds a little spicy bite with the red pepper flakes. Plus it's a great complement to potato salad and barbeque.

If you don't have the time, cook everything in a crockpot overnight or start early in the morning, it will be ready when you get home. Just omit boiling the ham hocks in the first step.

Comes out perfect every time. The ham hocks will fall off the bone; so chop it up and mix it into the collard greens.

For a variation cook a combination of 2 or more greens. Other types of greens that mix well with collards are turnip greens, mustard greens, and kale.

Ingredients

2-3 lbs of fresh collard greens
2 large smoked ham hocks
1 large white or yellow onion, diced
2 tablespoons apple cider vinegar
1/2 teaspoon red pepper flakes
1/2 teaspoon seasoned salt
1 1/2 tablespoons sugar
3 cups low sodium chicken stock

Directions

1. Wash the greens in cold water. Wash several times to be sure the greens are clean and dirt free.
2. If the leaves are large take the thick center stem out.
3. Roll the collard leaf like a cigar.
4. Once rolled slice the cigar making cuts across about 1/4 inch apart (shredding).
5. Using a large stock, add about 2 cups of water and the ham hocks and bring to boil.
6. Place the cut greens in the pot with the ham hocks. Add all the other ingredients.
7. Cover with the chicken stock. Turn heat down to low and cook for 3 hours.