

Cleveland County Kitchen December, 2014

Collard Greens - Chef Dante' Parrott, Shelby, NC



2 Bundles – Collard Greens
¼ cup vinegar
2 Tablespoons white sugar
2 Tablespoons seasoned salt
1 smoked ham hock
1 yellow onion (sliced)
1 Tablespoon crushed red pepper
½ cup fatback grease or olive oil



Dice collards (1/4 inches)
Add all ingredients in a pot with water.
Bring to a boil.
Turn temperature down to medium and cook slowly for 2 – 3 hours.

Made Available By:
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