



Try this blend on cabbage, kale, & asparagus!



SOUTHERN COLLARDS

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20
minutes
PREP
TIME

90
minutes
COOK
TIME

6
TOTAL
SERVINGS

INGREDIENTS

3T Southern Collards seasoning

- 2 lbs fresh collard greens
- 1 yellow onion, medium diced
- 3 garlic cloves, minced
- 2 tsp bacon fat or olive oil
- ¼ lb smoked pork or turkey
- 3 cups water

TIP: Create a flavorful vegetarian stock by combining 3T of our Chicken Soup seasoning with 3 cups of hot water. The turmeric and nutritional yeast in this blend go perfectly with collards.

INSTRUCTIONS

Thoroughly wash, rinse, and destem the collard greens.

In a stockpot, bring 3 cups of water to a boil and add smoked meat to the pot. Cover and simmer for 15 minutes. While the smoked meat broth simmers, chop the collard greens, onion, and garlic.

Pour broth into a heat safe container and set aside. Return the pot to medium heat and add bacon fat.

Add diced onions and minced garlic to the pot and season with 1T Southern Collards seasoning. Saute for 10 minutes, stirring occasionally.

Add washed and rinsed collard greens to the pot. Season with 2T Southern Collards seasoning and stir to combine. Saute collard greens for 5-7 minutes or until they begin to wilt.

Add broth and smoked meat back into the pot. Reduce heat to low, cover, and simmer for 1 hour. Shred smoked meat before serving.

Suggested Sides: cornbread, black eyed peas

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