

LAMORA FARMS

— grow with us —

Earl's

SOUTHERN-STYLE COLLARD GREENS

Tender, Flavorful & Made from Scratch

FROM OUR FARM TO YOUR TABLE.



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♥ LA MORA FARMS | ONTARIO, NY ♥

— INGREDIENTS —



Two bunches
LaMora Farms
collard greens,
stems removed
and chopped



1 medium
onion,
chopped



3 cloves
garlic,
minced



4 oz
smoked
hammocks or
smoked pork
neck bones



2 cups
chicken broth
(or water)



2 Tbsp
apple cider
vinegar



1/4 tsp
red pepper
flakes
(optional)



Salt and
black pepper
to taste

— STEPS —

- 1 Wash collard greens well. Stack leaves, roll tightly, and slice into thin ribbons.
- 2 In a large pot or Dutch oven, cook smoked meat over medium heat until browned and crispy.
- 3 Add onion and cook until soft, about 5 minutes. Add garlic and cook for 1 minute more.
- 4 Add chopped collard greens and stir to coat with the drippings. Cook for 3–4 minutes until greens begin to wilt.
- 5 Pour in chicken broth and apple cider vinegar. Bring to a simmer.
- 6 Reduce heat to low, cover, and simmer 45–60 minutes, stirring occasionally, until greens are tender.
- 7 Season with red pepper flakes (if using), salt and black pepper to taste. Serve warm.

— Simple ingredients. Honest flavor. Farm made. —