

Southern Collard Greens: A Juneteenth Tradition Worth Sharing

Ingredients

- 2 large bunches collard greens
- 1 ham hock
- 2 pig's feet (optional)
- 4 slices bacon, chopped
- 1 medium onion, diced
- 1 red bell pepper, diced
- 3 cloves garlic, minced
- Chicken broth or bouillon (enough to cover greens)
- 1 tbsp garlic powder
- 1 tbsp seasoned salt
- 1 tbsp black pepper
- 1 tbsp crushed red pepper
- 2 tbsp white sugar
- 2 tbsp apple cider vinegar

Preparing the Greens

1. Remove stems and roughly chop the collard greens.
2. Soak in water with apple cider vinegar and a little salt for about 2 hours.
3. Scrub the leaves together gently.
4. Drain and rinse several times until the water runs clean.

Cooking Instructions

1. Chop the bacon, onion, and red bell pepper.
2. In a large pot, heat about 3 tablespoons of oil over medium heat.
3. Add bacon, onion, bell pepper, and garlic.
4. Cook for about 10 minutes until softened and fragrant.

5. Add the ham hock and pig's feet.
6. Add collard greens a few handfuls at a time, allowing each batch to wilt before adding more.
7. Reduce heat to low.
8. Add enough chicken broth to cover the greens.
9. Stir in:
 - 1 tbsp garlic powder
 - 1 tbsp seasoned salt
 - 1 tbsp black pepper
 - 1 tbsp crushed red pepper
 - 2 tbsp white sugar
 - 2 tbsp apple cider vinegar
10. Simmer for about 45–60 minutes, or until the greens are tender and flavorful.

Serving Suggestions

Serve alongside:

- Cornbread
- Black-eyed peas
- Smoked barbecue
- Fried chicken
- Candied yams