
Sunny's Easy Classic Collard Greens

Recipe courtesy Sunny Anderson, 2017

Ingredients:

2 tablespoons salted butter
2 tablespoons vegetable oil
1 cup sweet onion, chopped
1 ham hock
2 cloves garlic
½ teaspoon red chili flakes
2 bunches collard greens, stems discarded and leaves washed twice then cut into ribbons
4 cups chicken stock
2 cups water
1 tablespoon apple cider vinegar
Kosher salt and freshly ground black pepper

Directions:

1. Sear ham hock.

In a stock pot on medium heat melt the butter and add oil, onions and ham hock. Stir and cook until onions are translucent and tender.

Add the garlic, red chili flakes and cook a bit more, then add greens and cook until they become bright green.

2. Add liquid and cook.

Add stock and water then raise to a boil and lower to a simmer, cooking for at least 1½ hours.

When ready ham hock meat will be easy to remove from the bone, do so and add vinegar to the pot and stir. Season with salt and pepper to taste if needed, remember the ham hock and broth will add salt content.