

Our State eats

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Ham Hocks & Collard Greens

Yield: 4-6 servings.

- 6 slices thick-cut bacon**
- 4 bundles fresh collard greens (approximately 6 cups leaves)**
- 1 small onion, chopped**
- 4 cups chicken broth**
- 4 cups water**
- ¼ cup apple cider vinegar**
- 1 teaspoon salt**
- 2-3 ham hocks**
- 1 tablespoon brown sugar**

Cook bacon in skillet until crispy. Remove bacon from pan and set aside. Save drippings.

Remove stem from each collard leaf. This can be done by cutting the stem out or by tearing the leaves away from the stem. Wash collards thoroughly to remove all sand, grit, and dirt. Stack leaves on top of each other and roll. Cut collards in 2-inch-wide strips.

Heat skillet with bacon drippings, and add cut collards and chopped onion. Sauté collards and onions for 5 to 10 minutes.

In a heavy stockpot, add chicken broth, water, vinegar, salt, ham hocks, and brown sugar. Add collards and onions. Simmer for 1 to 2 hours or until collards are tender. Serve with crumbled bacon.



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