

***Cooked Greens***

- 4 c. of mixed greens such as collard, mustard, turnip, or beet greens
  - 2 Tbsp. of diced salt pork (If you prefer a vegetarian dish, you may substitute oil and a vegetable bullion cube.)
  - 1 cup water
  - Salt and pepper to taste
1. Wash the greens, and sort them, removing any brown spots or blemishes as you go. If you have large leaves, with thick stems, cut them out and then tear the leaves into small pieces.
  2. Heat your pot on medium-high heat.
    - a. If using the salt pork, cook until brown around the edges.
    - b. If using the vegetarian method, coat the bottom of the pan with oil.
  3. Add the greens, water and vegetable bullion if using, and cook over low heat until the greens are tender. Add salt and freshly ground black pepper to taste.