



Big Moe Cason's Collard Greens

INGREDIENTS

5 large bunches of collard greens
1 package celery stalks (1-lb)
1 ½ tbsp red pepper flakes
2 large yellow onions
½ cup Moe Cason pork rub (add to taste)
2 large smoked turkey legs
1 lb hickory bacon
64 oz chicken broth
64 oz water

PREPARATION

- 1** Devein collard green leaves. Stack, roll, and chop leaves into 1" sections. Rinse and refrigerate until needed.
- 2** Chop bacon and render in skillet under medium heat. Remove cooked bacon from skillet, leaving the grease. Add chopped onions and 4 stalks of celery to leftover grease and cook until onions become translucent.
- 3** In a stock pot add water, chicken broth, and turkey legs and bring to a low boil. Cook the turkey legs until the meat is soft, about 1 hour. Turn heat down to a simmer, remove the turkey legs from the water. Remove meat from the bone and add meat back to pot.
- 4** Add bacon grease, cooked onions and celery to stock pot. Add Moe Cason pork rub and crushed red pepper flakes.
- 5** Add collard greens and cook until simmered. Big Moe says "Don't over cook the collards that they take on a canned spinach look. They should have a beautiful sheen and a little darker shade of forest green color to them, then they are ready to eat!"
- 6** Use a slotted spoon to remove collard greens from remaining liquid. Serve topped with crisp-cooked bacon and additional red pepper flakes, if desired.