



From our farm to your table

Ham and Collard Greens

3 lbs. collard greens
2 cups water
1/4 chopped onion

1 ham hock
1 Tbsp. cider vinegar
Salt and pepper to taste

Cook ham hock in water for about 30 minutes, covered. Meanwhile, wash and chop collard greens, removing stem below leaf. Add greens and onion to ham in pot. Cook, stirring until collards are wilted. Then cover and simmer until greens are tender, about 15 minutes. Remove ham hock from pot. Remove bone and fat. Return ham meat to greens. Drain any excess liquid. Add vinegar and season with salt and pepper. Serves 6