

Tasty Collard Greens

From All Recipes.com - "A classic recipe for collard greens that uses smoked turkey to add some flavor. Greens are simmered in chicken stock, then spiced with a dash of red chili flakes."

INGREDIENTS:

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| 1/4 cup olive oil | 5 bunches collard greens - rinsed, trimmed and chopped |
| 2 tablespoons minced garlic | salt and black pepper to taste |
| 5 cups chicken stock | 1 tablespoon crushed red pepper flakes (optional) |
| 1 smoked turkey drumstick | |

DIRECTIONS:

1. Heat olive oil in a large pot over medium heat. Add garlic, and gently saute until light brown. Pour in the chicken stock, and add the turkey leg. Cover the pot, and simmer for 30 minutes.
2. Add the collard greens to the cooking pot, and turn the heat up to medium-high. Let the greens cook down for about 45 minutes, stirring occasionally.
3. Reduce heat to medium, and season with salt and pepper to taste. Continue to cook until the greens are tender and dark green, 45 to 60 minutes. Drain greens, reserving liquid. Mix in red pepper flakes if desired. Use liquid to reheat leftovers.

