

Greens

1/2 # Smoked meat (Ham Hocks

Sm Turkey Wings or -

Sm. Neck Bones

1 Tbsp House Seas

1 T Seasoned Salt

1 T Hot Sauce

1 lg. Bush Collards (or other Greens)

1 Stick Butter

In lg pot + 3 qts ^{Bruing} water to boil

Add Meat, Hse Seas, Salt & Hot Sauce

Reduce heat to med & Cook for 1 hr.

Wash Gr. rid yrd (Remove thick

Stem. Stick 6-8 stripped leaves on

top of each other - roll up &

slice into 1/2 to 1 in thick slices

put greens in pot w/ meat. Add
Butter after Greens — cook for
45 to 60 min — Taste + Adj
Seasoning

House Seasoning —

1 Cup Salt

$\frac{1}{4}$ Cup Black Pepper

$\frac{1}{4}$ Cup Garlic Powder

Store Tightly