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Southern greens

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Ready in **1 hour 15 min**

This is a tasty way to serve greens from the Southern states of America. It's easy to adapt so there are a lot of versions. I use curly kale or Savoy cabbage.

Ingredients

Serves: **8**

1 large onion, chopped (optional)

oil, for cooking

250g chopped greens, such as curly kale

2 smoked ham hocks

500ml chicken stock

500ml water

1 tablespoon vinegar

1 pinch red chilli flakes

salt and pepper to taste

Preparation method

Prep: 15 min | Cook: 1 hour

1. Brown and soften the onion in a little oil in a large pan. Add the greens and ham, stir well. Pour over the stock and water, then add the vinegar and chilli flakes. Season with salt and pepper to taste.
2. Bring to the boil, reduce heat to low, and simmer 1 hour until the meat is soft and falling from the bone.

Shortcut

Fry some lardons of bacon or similar (I like chorizo) with the onion, leave out the water, using just enough stock to cook the greens and simmer for 20 to 30 minutes or until the liquid is reduced to a minimum and the greens are soft.

Substitution

The hocks can be replaced with any similarly sized smoked meat using the main method. If using the shortcut I prefer to remove the lardons after frying and put aside until the greens are soft; at this point return to the mix and heat through before serving.

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