

# TIM FARMER'S COUNTRY KITCHEN

## GREENS

*Ham Hock/Jowl*

*1 vidalia onion, cut in rings*

*Lard or butter*

*Collard greens*

*Spinach*

*Kale*

*1/3 cup chicken broth + more as needed*

*Chicken bouillon cube*

*3-4 tablespoons balsamic vinegar*



Sear ham hock/ jowl until flavor is released. Remove and cut meat into small pieces. Add lard or butter to pan with onion rings and cook until soft. Add in greens and broth and stir to combine. Cook on medium heat for 30 min to 2 hours (the longer the better), adding more chicken broth as needed. Toward end of cook time, stir in bouillon and balsamic. Serve hot.