

TIM FARMER'S COUNTRY KITCHEN

GREENS

*1 tablespoon bacon grease
1/2 onion, cut in slices
4 cups Collard greens, Mustard greens & Kale, chopped
2 cups chicken broth
1/2 teaspoon red pepper flakes
1 teaspoon brown sugar
1/2 chicken bouillon cube
1 ham hock, chopped
1 1/2 tablespoons balsamic vinegar
1 tablespoon red wine vinegar*



Melt bacon grease in medium-sized pot. Cook onions until soft. Add greens and rest of ingredients and cook until soft and all is reduced. Taste and add more seasonings as needed.