



Happy Memories: [Juneteenth Celebration](#)

Momma's Greens

Byron Motley shared Momma's special secret--just add a variety of greens

- 1 bunch collard greens
 - 1 small bunch golden beet greens
 - 1 small bunch rainbow collards
 - 4 cups bone broth
 - 4 cups water
 - 1/4 to 1 teaspoon crushed red pepper flakes
 - 1/4 to 1/2 teaspoon salt or to taste
 - 1/4 to 1/2 teaspoon freshly ground pepper or to taste
- Smoked Meats:
- 2 long slices smoked bacon, cut in half
 - 1 large onion, peeled, chopped
 - 3 ounces chopped smoked cooked ham

Clean Greens: Remove green leaves from stems; (about 8 to 10 cups greens; save stems for another use) Wash leaves several times in cold water to remove any dirt. Rinse well; cut into bite sized pieces.

Cook Greens: Place in large soup pot; add bone broth and water to almost cover the greens. Cook over high heat until starting to boil. Reduce heat to medium low; partially cover pot; cook; stir occasionally, about 90 minutes or greens are tender. Season with crushed red pepper flakes, salt, and pepper.

Cook Smoked Meats: Meanwhile, in a cast iron 10-inch skillet, fry bacon on medium high heat until crisp; remove from pan; cool; crumble.

Add chopped onion and ham to hot pan drippings in skillet; sauté until softened and golden. Remove from heat; stir in crumbled bacon.

Add Smoked Meats: Drain the broth (sometimes called pot likker or pot liquor) from the cooked collards. Set aside. Stir about 3/4 cup smoked meats with onions into cooked greens. Set aside to stay warm.

For Serving: Stir enough broth into collards to make a juicy side dish. Set aside and save any remaining broth for another recipe. Serve remaining smoked meats in small bowl to serve with greens. Serve: 4 to 6

Cook's Note: If desired: In place of bone broth, use 1 fully cooked smoked turkey leg, wing, and/or breast or ham hocks 1 lb. and 4 more cups of water, which was used in the original recipe. Pearline's Cornbread Crisps are delicious served with greens.

Recipe Inspired by: Byron Motley; printed in *Penzeys Spices /Winter 2015*

Also try: *Wilson County Collards*, p. 168, *Ed Mitchell's Barbeque* by Ed and Ryan Mitchell.

About the Recipe: The type of greens used will change the flavor of the side dish. We used mild greens with collards and cooked it in bone broth. Later, we added smoked meats and sauteed onions. We didn't add hot pepper or any vinegar, which are used in many recipes. We loved the mild smoky flavor of the greens and broth. Pearline's cornbread is very crispy and is delicious served with collards.

Pearline's Hot Water Cornbread Crisps

2 cups yellow stone ground cornmeal

1 large egg

1 teaspoon salt

1 teaspoon granulated sugar

½ teaspoon roasted garlic, optional (didn't add)

Fresh ground black pepper to taste

1 cup boiling water (or use hot broth from greens)

Oil for frying as needed – We used about 6 Tablespoons avocado oil

In a medium bowl, combine cornmeal, egg, salt, sugar, and black pepper. Stir in enough boiling water so that the cornmeal mixture looks like thick sand and holds together into a patty form.

Heat oil in a 10-inch nonstick skillet over medium high heat until about 350 degrees F. As soon as the oil is hot, spoon about 2 Tablespoons of hot cornmeal mixture into your hands, form into a small patty, place on spatula and slide patty into the oil. Cook about 3 at a time. Do not let the oil smoke – medium to medium high will work. Turn each patty once and cook until crisp and golden brown, about 2 to 3 minutes. Remove from pan to a paper towel lined plate to drain. Add additional oil as needed.

Serves: about 12

Original Recipe for Momma's Greens

1 bunch collard greens

1 bunch mustard greens

1 bunch turnip greens

1 bunch kale (optional)

1 fully cooked smoked turkey leg, wing, or breast or ham hocks (about 1 lb)

1/4 to 1 teaspoon crushed red pepper flakes

1/4 to 1/2 teaspoon salt or to taste

1/4 to 1/2 teaspoon freshly ground pepper or to taste

Remove green leaves from stems. Wash leaves several times in cold water to remove any dirt. Rinse well and cut into bite sized pieces. Place in a large pot and fill with enough water to almost cover the greens. Cook over high heat until the greens start to boil and then immediately reduce heat to medium low. Add turkey or ham hocks. Cook until tender, about 90 minutes. Season with crushed red pepper flakes, salt, and pepper. Remove any meat from the bones and add to the greens, if desired. Discard the bones. The greens can be fully drained or left with a bit of liquid. Leftover liquid is healthy and tasty and can be made into soup or you can drink it. Serve with a side of Pearlina's Hot Water Cornbread

Yield: serves 10