

Southern Collard Greens

Ingredients:

1 lg. bunch fresh collards
1 tsp. sugar
Salt to taste
1/4 c. bacon drippings
1 sm. ham hock or salt jowl

Preparation:

Wash collards thoroughly; chop.
Cover meat completely with water and cook until tender in large pot.
Add bacon grease.
Salt to taste, cook until tender.

Serve with Hot Water Corn Bread:

You may combine 1 cup of corn meal and 1/3 cup of flour and 1 teaspoon salt.
Add enough boiling hot water to mix well and shape into patties by wetting hands in cold water.
Place in hot grease (skillet) to cook, (turn and brown) until well done.

Yield: 4 servings