

# Southern Mixed Greens with Smoked Turkey

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## Ingredients

Yield: 6 to 8 Servings

**Note:** The types and ratios of greens may be adjusted according to taste, i.e. 4 bunches collards, 2 bunches mustards, 2 bunches turnips.

- 3½-4 Quarts Water
- 1½ -2 Pounds Smoked Turkey, Choice of Wings, Drumsticks, Necks, etc.
- 2 to 3 Garlic Cloves, minced
- 1 Large Onion, sliced
- 3 Bunches Whole Leaf Collard Greens, washed, rinsed and trimmed
- 3 Bunches Whole Leaf Turnip Greens, washed, rinsed and trimmed
- 2 Bunches Whole Leaf Mustard Greens, washed, rinsed and trimmed
- 2 -2½ Pounds Fresh Spinach, washed, rinsed and trimmed
- To Taste Grand Diamond All Purpose Seasoning
- To Taste Salt
- To Taste Crushed Red Pepper (optional)
- ¼ - 1/3 Cup Vinegar, choice of apple cider, white wine, or red wine vinegar

## Directions

Make shallow cuts in the smoked turkey. In a large stock pot (8 quarts or larger), bring the water and smoked turkey up to a boil over high heat, cover the pot with a lid. Turn the heat down to medium and continue to simmer with a lid for 45 minutes to an hour.

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### How to clean the greens:

**Note:** The spinach can be washed with the greens or alone.

Remove the stems from the greens. Cut or tear large leaves into smaller pieces. Fill up one side of the kitchen sink (sink #1) with cool water. Put all of the greens into the water. Move the greens around in the water so the sand and dirt can go to the bottom of the water bath. Let the greens stay in the water while completing the next step.

Next, fill the other side of the sink (sink #2) with cool water. Using your hands, gently remove the greens from sink #1 allowing the water to drain through your fingers and place them into the clean water in sink #2. (**Note:** The reason why you need to be gentle is because you don't want to disturb the dirt that has gone to the bottom of the sink.) Drain the water out of sink #1, rinse the sink and refill with cool water. Repeat these steps at least 2 to 3 more times or until no more sand and/or dirt can be seen in the bottom of the water bath.

Once all of the greens are clean, place them in colanders to drain.

Taste the stock before adding seasoning. Add the cleaned greens, Grand Diamond All Purpose Seasoning, onions, garlic, salt, vinegar and optional crushed red pepper to the pot with the turkey. Stir as you add the greens so they'll cook down.

Cook over medium-high heat with a lid for 2½ to 3 hours, or until the greens reach the desired tenderness, stirring every 20 to 30 minutes.