

# Turnip Greens w/ Turnips & Ham Hocks

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Cooking With Carolyn

## Ingredients

Yield: About 10 to 12 Servings

- 2 Quarts Water
- 2 Smoked Ham Hocks
- 2 to 3 Garlic Cloves, minced
- ½ Large Onion, sliced
- 5-12oz Bags **OR** 45 Cups Turnip Greens, cleaned, rinsed and trimmed
- To Taste Grand Diamond All Purpose Seasoning
- To Taste Salt
- 2 Tablespoons Apple Cider Vinegar or Chili Pepper Vinegar
- 1 Small to Medium Sized Turnip, cut into ½ inch cubes

## Directions

In a large stock pot, bring the water and ham hocks to a low simmer over medium heat with a lid for 45 minutes to an hour.

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### How to clean the greens:

Remove all of 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.) Let 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.

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Place the cleaned greens, onions, and garlic into the pot with the ham hocks. Stir as you add the greens so they'll cook down.

Next, add Grand Diamond All Purpose Seasoning, kosher salt, and vinegar. Cook over medium-high heat with a lid for about 45 minutes, stirring every 20 to 30 minutes. Lastly, add the cut turnips to the greens and cook for another 15 to 20 minutes or until the greens reach the desired tenderness.