

Country Style Collard Greens

1 gallon water

1/2 pound smoked pork neck bones

5 pounds collard greens

2 tbs. salt

Combine water and neck bones in large dutch oven. Bring to a boil and cook for 30 min. Stirring occasionally. Remove and discard stems from collard greens. Coarsely chop leaves. Add greens and salt, to pork broth. Bring to a boil. Reduce heat and simmer for 2 hours or until tender. Serve with hot peppers in vinegar

Note: I like some of the more tender stems mixed in with my greens.