

Mixed Greens with Corn Bread Dumplings Serving Size : 4

2 pounds turnip greens
2 pounds mustard greens
2 1/2 quarts water
1 onion -- quartered
1 pound salt pork -- cubed
Salt and pepper -- to taste

DUMPLINGS

2 tsp.sugar
1 1/2 cups cornmeal
1/4 cup flour
1 tsp. salt
1 cup boiling water -- approximately

Tear off and discard any tough stems from the greens. If the greens are freshly picked and young, this may not be necessary. In any event, wash the greens in several changes of cold water; drain.

Bring the 2 1/2 quarts of water to a boil in a large kettle and add the onion and salt pork. Simmer 30 minutes and add the greens; salt and pepper to taste. Add 1 teaspoon of the sugar and simmer about 2 hours.

Meanwhile, combine the cornmeal, flour, 1 teaspoon salt, and the remaining sugar in a mixing bowl. Slowly add the boiling water, stirring. Add just enough water to make a stiff, manageable mixture.

Wet the palms of the hands; break off bits of cornmeal dough the size of walnuts and shape into balls.

Drop the balls into the boiling greens. Cover and continue cooking 30 minutes.