

Southern Greens

Greens boiled with pork have been part of the southern table since the beginning. (Now don't go askin' me the beginnin' of what).Some of the flavorful cooking liquid, called pot likker, is spooned over the greens before serving.This old gal likes it over her cornbread.

8 cups water

1 pound boned smoked pork shoulder, cut into 1/2 inch pieces

3 pounds greens (such as collard, mustard, turnip or kale, or a combination),stemmed

Combine water and smoked pork in heavy large pot. Cover and simmer 1 hour. Season cooking liquid with salt and pepper.

Bring liquid to boil. Add greens and cook over high heat until just tender,about 12 minutes. Using slotted spoon, transfer greens and pork to platter. Moisten greens with 1/4 cup cooking liquid. 12 Servings