

Turnip Greens and Pot Likker

1/4 lb. salt pork (can also use slab bacon)

3 qt. cold clean water

2 bunches (about 1 1/2 lb.) turnip greens

Put salt pork in cold water and put over fire until it boils. Leave uncovered and cook about 45 minutes.

While that is cooking go through the turnip greens. Cut off stems, throw out anything, brown, wilted or moldy. Rinse several times in clean water to get sand out. When pork is done cooking add greens and boil uncovered another hour. Drain cooking water and save it. Chop cooked greens up fine and put on plate. Slice salt pork and put on top of greens. Pour reserved cooking liquid (the "pot likker") over all. Serve with corn dodgers or hush puppies.