Collard Greens

3-4 bunches collard greens or 1 large bag organic chopped fresh collards

3-4 turkey neck sections or ham bone, beef short ribs, bacon strips or 1 hamhock

3 cans chicken broth

1 jalapeño pepper, seeded and chopped

Half an onion, chopped

1 green pepper, seeded and chopped (optional)

3 cloves garlic, chopped

Generous combination of any or all of the following spices/herbs:

* Several sprigs of fresh thyme or 1 T dried thyme
* Several sprigs fresh rosemary or 1 T dried rosemary
* 1 T all purpose seasoning or seasoning salt
* 1 t celery seed
* ¼ c sugar
* 1 T oregano
* 1 T basil
* Generous splashes of hot sauce
* Small amounts of any other savory seasonings that you particularly enjoy such as sage, marjoram, Cajun spice, seasoned pepper

Half can of sliced stewed tomatoes

Place chicken stock, turkey necks, jalapeno, onion, green pepper and garlic in large dutch oven. Bring to boiling. Meanwhile, wash greens in cool water. If using bunches, cut thickest part of stem from each leaf with sharp knife. Stack several leaves, roll and slice into 1 inch crosswise strips. Drop handfuls of greens into boiling broth mixture until pot is full. Cover and let steam several minutes until greens have cooked down about halfway. Add more greens until pot is full again. Repeat this process until all greens have been added.

Reduce heat to low, cover and let simmer for 10 minutes or so until reduced. Add water or more stock if necessary to just cover greens and simmer, covered, for an hour or so, stirring occasionally. Add all seasonings except tomatoes and continue to simmer for another hour or so, stirring and checking water level. When meat starts to easily fall off the bones, add tomatoes and simmer for 30 minutes longer. Remove bones to best of your ability. Taste and correct seasonings as desired.

Serves 8.