

Family Collard Greens

JURNEE: I worked throughout my pregnancy, and shooting on location in Savannah, Georgia, proved challenging for many reasons. Most of my pregnancy cravings were for foods I had grown up eating in my childhood. I found myself in the kitchen one day, trying to figure out how to make collard greens, a dish I had eaten on many occasions but had never made before.

One thing to note is it's very important to wash the greens thoroughly during prep. These greens require tender loving care, yet the process is really simple when mastered. This is my super simple but delicious recipe.

MAKES 4 TO 6 SERVINGS

**4 bunches of collard greens, washed
and stems removed, sliced into 1-inch
strips**

**2 whole smoked turkey drumsticks
(about 1¼ pounds total)**

1 tablespoon apple cider vinegar

1 shallot, diced

½ teaspoon sea salt

⅛ teaspoon cayenne pepper

PLACE the greens in a large stockpot and add 2 cups water. Bring to a boil, then reduce the heat and simmer, uncovered, for 20 minutes, stirring often, until the collards have wilted. Add the turkey legs, vinegar, shallot, salt, and cayenne and cover, cooking

until the meat is falling off bone and the collards are tender, 3½ hours. Remove the turkey legs, shred the meat, and discard the bones. Return the meat to the pot and serve immediately.