

Smoked Turnip Greens (from *Greens Glorious Greens*, by Johnna Albi & Catherine Walthers)

Turnip greens taste delicious simmered in a broth flavored with a smoked turkey bone. We like to use smoked turkey bone because it is less fatty than the ham hock or salt pork used traditionally to cook Southern-style greens.

Serves 3-4

Ingredients:

1 Tbsp oil
2 onions, thinly sliced
4 cups smoked turkey broth (recipe below)
1-2 lbs turnip greens, stemmed and washed
1 tsp salt, or to taste

Instructions:

In a large skillet with a lid, heat oil over medium heat. Add onions and sauté for 5-10 minutes, until golden and tender.

Add turkey broth and bring to a boil. Add greens and salt and simmer over medium-high heat for 7-8 minutes.

Remove onions and greens with a slotted spoon. (Discard broth.) Season with salt to taste.

Quick Smoked-Turkey Stock: Make ahead, then use during the week to cook turnip greens, collards, or kale. Or freeze leftover broth.

*4 quarts water
2-3 pieces smoked turkey bone
salt to taste*

In a large soup pot, bring water and turkey bones to a boil. Simmer, partially covered, for 1-2 hours. Strain through a colander; discard turkey bone.