



HONORING JUNETEENTH FOOD TRADITIONS

SLOW COOKER COLLARD GREENS

by Southern Living

SERVINGS: 12 | PREPARATION: 15 MIN | COOKING: 9 HOUR | READY IN: 9 HOURS 15 MIN

Ingredients

- 2 smoked ham hocks
- 28 ounces chicken broth
- 2 pounds, collard greens (clean & cut)
- 1 /2 cup sweet onion diced
- 2 tablespoons light brown sugar
- 2 tablespoons apple cider vinegar
- 2 teaspoons kosher salt
- 1 teaspoon crushed red pepper
- 1/2 teaspoon black pepper

Directions

1. Combine all ingredients in a 6-qt oval slow cooker. Cook and cover on low for 9 hours. Carefully remove ham hocks and all bits of bone before stirring greens after cooking. Cool ham hocks, and thoroughly remove all fat and bone.

