

## Tasty Tender Turnip Greens

**2 LARGE BUNCHES OF GREENS**

**2 KNORR BOUILLON CUBES OR 2 TBSP. GRANULES**

**1 TSP. SALT, 2 TBSP. SUGAR & 1/4 CUP OIL**

Wash greens well. Tear leaves from bottom of stem and discard lower stem. Tear leaves into sections and place in a large stock pot. Press greens down with hands as you add water. Add water until it reaches your fingers (while pressing greens down with hands). Add salt, oil, pepper, sugar, and bouillon. Cook on a medium temperature until greens are soft and water has turned into a greenish brown color.

*Note: use ham to season greens if desired. We do not like the taste of bacon, smoked meats, or bacon grease in our greens. Try them my way please! -Tammy*

## Tasty Tender Collards

**2 LARGE BUNCHES OF COLLARDS**

**2 KNORR BOUILLON CUBES OR 2 TBSP. GRANULES**

**1 TSP. SALT, 2 TBSP. SUGAR & 1/4 CUP OIL**

Wash greens well. Tear leaves from ENTIRE stem and discard ENTIRE stem. Tear leaves into sections and place in a large stock pot. Stems are bitter and should not be cooked. Press greens down with hands as you add water. Add water until it reaches your fingers (while pressing greens down with hands). Add oil, bouillon, salt and sugar (and ham if using). Cover and pressure cook for 30 minutes. Open and boil until most of water has evaporated and has formed a good pot liquor. Collards can be a tough green, so I prefer to pressure cook them. Use this same recipe in your instant pot.