**Easy Braised Collard Greens**

4 servings

1/2 pound smoked meat (ham hocks, smoked turkey wings, or smoked neck bones)

½ teaspoon granulated garlic

½ teaspoon ground black pepper

Small pinch red pepper flakes

1 tablespoon seasoned salt

1 tablespoon hot red pepper sauce

1 large bunch collard greens (about 1 ½ - 2 pounds)

1 tablespoon butter

Method:

1. In a large pot, bring 3 quarts of water to a boil and add smoked meat, granulated garlic, black pepper, red pepper flakes, seasoned salt and hot sauce. Reduce heat to medium and cook for 1 hour.
2. Wash the collard greens thoroughly. Remove the stems that run down the center by holding the leaf in your left hand and stripping the leaf down with your right hand. The tender young leaves in the heart of the collards don't need to be stripped. Stack 6 to 8 leaves on top of one another, roll up, and slice into 1/2 to 1-ince thick slices. Place greens in pot with meat and add butter. Cook for 45 to 60 minutes, stirring occasionally. Taste and adjust seasoning.