

COLLARD GREENS WITH VEGETARIAN HAM

- 😊 ½ lb Vegetarian Ham chopped
- 😊 1 ½ quarts of Water
- 😊 2 Jalapeno Peppers seeded and chopped
- 😊 4 lbs Collard Greens
- 😊 2 stalks Celery chopped
- 😊 1 Green Bell Pepper chopped
- 😊 1 tbsp Sugar
- 😊 1 tbsp Olive Oil
- 😊 3 Turnips chopped
- 😊 3 tbsp White Vinegar (more if like)

Place water, peppers, turnip into pot. Cover, bring to a boil, reduce heat to low and simmer 30 minutes. Remove the stalk from the greens, wash and clean thoroughly, slice to own liking.

Add greens and remaining items to pot. Cook about 1 hour or until greens are done.

Season with; salt, pepper, red pepper flakes, chili powder, paprika, and thyme to taste.