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Smoked Turkey Greens



Filling:

- 1 bag Glory Foods® Collard Greens or other Southern green
- 1 lb. Smoked turkey wings or your favorite smoked meat
- 3 Cups Water
- 1 Cups Chicken broth, canned or homemade
- 1 tsp. Sugar
- 1 Tbsp. Cider vinegar
- 1/8 tsp. Hot red pepper flakes, crushed

Directions:

1. In a pot, bring the turkey wings and water to a boil.
2. Add the Glory Foods® Greens and all remaining ingredients.
3. Reduce heat to medium low and cook until greens are tender.