



Liberian Collard Greens

The Way My Mother Made It.

I am going to share one of my favorite dishes that my mother made with and without meat. The Collard Greens recipe is flexible. You can use your choice of meat and oil. Some of your meats can be seasoned and boiled. You can use the liquid from the cooked meats in the collard greens in place of some of the water.

My mother would cut up a whole chicken to cook her collard greens.

I thinly cut my collard green and rub them (you rub them together with your hands) before I fry/sauté them.

Ingredients:

- 3 Chicken drumstick cut in half
- 12 Raw Shrimp devein and tail off
- ½ Lb. Beef cut into bite-size
- 2 Pork Hock boiled and cut up
- ½ Tsp. Black pepper
- ½ Tsp. Salt
- 2 Tbsp. tomato paste (optional)
- 2 Scotch Bonnet Pepper
- 1 Tsp. Season Salt
- 2 Cups of vegetable oil
- 3 Maggi Cube
- 2 Tbsp. Garlic Minced
- 1 Large Onion, thinly sliced and diced
- 1 cup of water
- 1 cup of meat broth

Instruction:

1. The first thing you're going to do is wash two bunches of collard greens in vinegar and water. Get a big pan, fill it with cool water, add a table of vinegar wash and rinse the collard greens, finely cut, set it aside.
2. The second thing you're going to do is wash pork hock and chicken separately. Get 2 big bowls, fill it with cool water to cover the meats, add 1 tbsp of salt to the water in each, then add the frozen pork hock and chicken. Once thawed, wash and rinse the pork hock and the chicken.
3. Add the pork hock to a medium pot over medium heat. Season to taste, cover with a lid, leaving a crack on the sides, so the liquid doesn't overflow. Let the pork hock simmer till tender. Once done, set aside.
1. Cut up the chicken and or beef, season to taste. Fry the chicken and beef in 1 cup of oil on med-high till brown. Then set aside. You could season the chicken and or beef, place in the frig overnight.
2. Fry/sauté the collard greens, onion, bonnet pepper, and minced garlic for about 5 min. (Be careful the bonnet pepper are very hot)
3. Add the pork hock, fried chicken, and or beef to the pot of greens.
4. Then add your seasonings, 2 Maggi cubes, and 1 cup of water (don't add the raw shrimp yet). Stir
5. Simmer for about 15-20 min. Then add the raw shrimp and cook for another 10 min, once the liquid is dry.
6. Serve over white cook rice.