



From the kitchen of
The Ponderosa Lodge Farm &
Bed & Breakfast
www.theponderosalodge.com

Boiled Fall Greens

1/2 lb. thick sliced bacon
2 lb. fresh turnip, kale, or collards, washed and cut
5 c. hot water
2 Tbsp. sugar
2 Tbsp. pepper vinegar
1/4 tsp. baking soda
1 Tbsp. salt, to taste

Leaf by leaf, wash the greens, and remove the thick stems. Wash again in a sink of cold water. Gather the leaves into small bunches, and slice into 1/2-inch-wide strips.

In a large pot, cook the bacon over medium heat until crisp. Remove the bacon from the pot and place on a paper towel lined plate to drain.

Place the greens and remaining ingredients in the pot, and bring to a boil. Reduce the heat, and simmer for 30 minutes. Crumble the bacon overtop and serve with warm cornbread to mop up the pot likker.