

## Mama Nez Collard Greens and Smoked Turkey

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- 2 tablespoon vinegar (Apple Cider)
- 4 bunch of greens (pick and clean)
- 1 table spoon sugar
- 2 table spoon red crushed pepper
- ½ cup of corn oil (or less)
- 1 package turkey wings (smoked)



### Directions

1. In 8-quart stockpot, place turkey wings in the pot and add 6 cups of water or until the smoke turkey wings are covered. Heats to boiling then reduce heat to medium. Cook until turkey wings are almost tender about 30 minutes.
2. Before turkey wings are done add all the other ingredients except for the greens.
3. Let the contents in the pot simmer for about 15 minutes then add the greens. Cook until tender for about 30 minutes.
4. You can play with the ingredients to your own taste.