

# Collard & Mustard Greens

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Collard and mustard greens are a fall favorite in Louisiana. Begin to plant collard and mustard greens mid- August in southern Louisiana.

Collard green varieties:



## GEORGIA SOUTHERN

A great old Southern favorite. Has a good resistance to heat and cold. It's great for growing in both southern and northern regions. Huge yield; a real producer; very tasty and flavorful.



## VATES

Slow-bolting collard with large, blue-green leaves on 32-inch tall plants. Produces high quality frost resistant greens suited to the Mid-Atlantic and the South.



## CHAMPION

Slow-bolting, vates selection. A compact plant. Rich, dark-green color with long, broad, wavy, tender leaves. Not as uniformed or as high yielding as hybrid varieties.

## GROWING MUSTARD GREENS

1. Find a pot or space in the ground to plant. Make sure there's full sun and there is no grass in the soil.
2. Sprinkle the mustard seeds evenly.
3. Trinkle them into the soil.
4. Water and keep moist.
5. Harvest when 12 inches tall.
6. Thin out plants if they are growing too close together.

### Florida Broadleaf

Most popular variety. A mild-flavored mustard, producing large, broad, rich green leaves. Greens may be steamed, brazed or cooked in broth. Easily grown.



### Red Giant Mustard

A very pretty mustard with large leaves. Mild mustard flavor that is great in salads, stir-fries, pickled, and other dishes.



### Tendergreen Mustard

Early maturing, broadleaf, tendergreen type. Is slower to bolt. Smooth, thick, dark green leaves. Multiple harvests, spring or fall.



Developed by Stephanie Elwood, SUAREC Extension Associate

Resources: Image and descriptions courtesy of Johnny's Seeds; Southern Seed Exposure; [www.rareseeds.com](http://www.rareseeds.com)

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# Southern – Style Collard or Mustard Greens with Smoked Turkey wings/necks



## INGREDIENTS

- 4 large bundles of greens, stemmed and chopped
- 1 stick butter (salted)
- ¼ cup olive oil
- 2 large leeks, chopped and rinsed thoroughly
- 1 medium, yellow onion, chopped
- 1 teaspoon crushed red pepper flakes
- 1 bundle of fresh thyme, tied with kitchen twine
- 1 teaspoon herbes de provence
- 1 teaspoon garlic & onion mix
- 1 teaspoon smoked paprika, garlic, chili & chives mix
- 2 teaspoons salt or 1 tablespoon Kosher salt
- 1 teaspoon black pepper
- 3 cloves garlic, chopped
- 2 smoked turkey necks
- 2 smoked turkey wings
- 1 quart high-quality chicken stock (*not low sodium*)
- 3 cups water
- ¼ cup apple cider vinegar
- 1 tbsp wildflower honey

## INSTRUCTIONS

1. Remove the thick fibrous stems from your greens. Rinse the leaves of the greens thoroughly to remove any dirt or sand. Roll the leaves up and chop them into manageable bite-sized pieces.
2. In a large tall stock pot, sauté the leeks and onion in the butter and olive oil, over medium heat. Add salt, black pepper, and crushed red pepper. Cook until the leeks and onion are translucent, about 7 minutes.
3. Add the garlic and cook for 1 minute, stirring to distribute. Add the thyme bundle, and smoked meat. Stir for about a minute to help the thyme release its flavor into the onion mixture.
4. Pour in the chicken stock and water, then add the spice blends. Bring to a simmer and cook for 30 minutes with the lid on. Taste the broth mixture, season to taste.
5. When you're satisfied with the flavor, add the greens. Push them down and stir them around until they're submerged. Cover and simmer on low heat for 1 hour.
6. Add the vinegar and honey, and cook an additional 30 minutes to 1 hour or until the greens are melt-in-your-mouth tender and the smoked meat is falling off the bone.
7. Remove the smoked meat bones from the pot, let them cool just enough so you can handle them. With gloved hands or a fork, pick the meat from the bones and add it back to the greens. Taste and adjust.
8. When the greens are perfectly seasoned and balanced, serve and enjoy.

Source: [carnaldish.com](http://carnaldish.com)



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