

Collard Green Soup with Smoked Turkey

Recipe Courtesy Chef Jeff Henderson

Ingredients

1 bunch of organic collard greens, stems removed and roughly chopped

1 small smoked turkey drumstick

1 medium yellow onion, small diced

5 cups of fat free, low sodium chicken broth

5 cups purified water

1tablespoon garlic powder

Salt or salt alternative to taste

Freshly ground white pepper to taste

Method

- 1.) In medium stock pot, add 8 cups of chicken broth, 1 tablespoon garlic powder, smoked turkey drumstick and onion. Bring to medium heat.
- 2.) Add greens to cooking liquid. Let simmer for 1 hour or until tender.
- 3.) Season with salt or salt alternate and white pepper to taste.
- 4.) When greens are done, remove turkey. Let cool and remove meat. Roughly chop meat and set aside.
- 5.) Remove greens from broth and set aside. Strain broth and place back into pot.
- 6.) Pour broth into bowls. Add turkey and greens.

Chef notes |

This is a nice soup to serve year around. Turkey was used as a healthy alternative meat for this recipe. It adds great flavor to the soup.