

## HEIRLOOM RECIPE

### Ave Bass's Boiled Collards

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Favorite Recipe from     Sherrie Bass Mooring    

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### INGRENDIENTS

1 Large country ham hock

3 lbs. collards

½ tsp. red pepper

½ tsp. black pepper

salt and pepper to taste at end

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### METHOD TO PREPARE

**Boil meat until tender in large pot (add red and black pepper while boiling). Wash collards, cut out large stems. Add collards in large pot. Boil 1 hour or until tender. Take collards up, drain, chop up fine. Add salt and pepper to taste. Add broth from boiling pot as desire.**

