

TURNIP GREENS

This is a pretty basic, traditional southern approach to cooking greens.

3 bunches turnip greens

$\frac{3}{4}$ pound bacon ends and pieces

2 Serrano chili peppers

Fill a very large stockpot $\frac{2}{3}$ full of cold water and add bacon. Slice the peppers into a few pieces each and wrap them in cheesecloth or put them in a muslin bag. Tie the peppers to the pot handle with butchers twine and drop them into the water. Bring water to a boil. Meanwhile, wash greens in three changes of cold water until all traces of grit are gone. Add greens to water in batches as they cook down, and simmer until tender. Cooking time will vary according to the age of the greens. Once cooked, take pot off heat and let it cool, then refrigerate. Scrape off fat that has risen to the top. Reheat before serving.

If you don't like having the bacon in the finished dish, but you love the taste, you can add the bacon and peppers directly into the water, bring to a boil and simmer for a few hours. Allow the stock to cool and refrigerate. Scrape off the fat, and bring to a boil. Then add the washed greens and cook as above.