

## COLLARD GREENS SOUP

- 1/2 CUP PARSLEY
- 12 WHOLE BLACK PEPPERCORNS
- 2 LARGE BAY LEAVES
- 1/2 TEASPOON HOT PEPPER FLAKES
- 2 POUNDS FRESH COLLARD GREENS, WASHED AND STEMS TRIMMED
- 8 OUNCES BACON, CHOPPED
- 4 CARROTS, CHOPPED
- 2 LARGE ONIONS, CUT INTO HALVES
- 6 GARLIC CLOVES
- 4 CUPS (1 QUART) CHICKEN STOCK
- CORNMEAL DUMPLINGS

OPTIONAL GARNISH~  
JULIENNED PAN-FRIED COUNTRY HAM

Prepare a bouquet garni by combining the parsley, peppercorns, bay leaves and pepper flakes in a cheesecloth square and tying with kitchen twine.

Discard any discolored collard green leaves and coarsely chop the greens. Sauté the bacon in a large stockpot. Add the greens, carrots, onions, garlic, bouquet garni and enough water to cover. Bring to a boil. Reduce the heat and cover; simmer for 1 hour.

Stir in the chicken stock. Simmer, uncovered, for 15 minutes; remove the bouquet garni. Purée the mixture with an immersion blender or in batches in a blender or food processor. Return to the stockpot and add Cornmeal Dumplings. Ladle into bowls. Garnish servings with julienned pan-fried country ham. Makes 16 cups

## CORNMEAL DUMPLINGS

- 3/4 CUP ALL-PURPOSE FLOUR
- 1/4 CUP CORNMEAL
- 1 TEASPOON BAKING POWDER
- PINCH OF SALT
- 1 TABLESPOON COLD BUTTER, CHOPPED
- 1/3 CUP MILK

Mix the flour, cornmeal, baking powder and salt in a large bowl. Add the butter and use fingers to incorporate well. Add the milk and stir just until the mixture forms a ball. Roll out to 1/4 inch thick on a lightly floured surface. Cut into 2-inch-long strips. Place in a saucepan, add enough water to cover and cook for 20 minutes; drain and add to Collard Greens Soup. Dumplings may be cooked in the soup, if desired.

Annetta's Longleaf Pine and Cone (6-10")