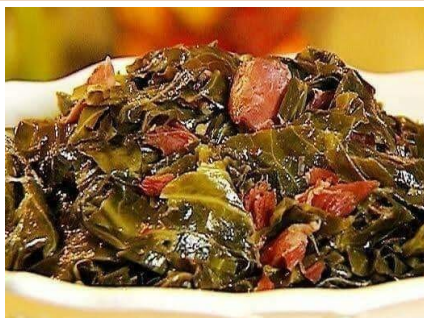


## Classic Crock Pot Collard Greens & Ham Hocks: Southern Comfort

Collard Greens and Ham Hocks



METHOD

**Slow cooker**

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SOURCE

**ChefManiac**

### INGREDIENTS

3 lb collard greens, fresh (about 2-3 large bunches), thoroughly washed  
1 large yellow onion, chopped  
2 ham hocks (smoked or cured)  
 $\frac{1}{2}$  teaspoon black pepper  
2 teaspoons salt  
1 teaspoon sugar  
3 Tablespoons lard (or bacon grease)  
Garlic powder, onion powder, and red pepper flakes to taste  
2 teaspoons vinegar (apple cider or white vinegar)  
2 cups chicken broth  
2 cups water

### DIRECTIONS

1. Follow these simple steps to make your incredibly tender Crock Pot Collard Greens & Ham Hocks:
2. Clean and : Prep Collard Greens: This is a crucial step! Remove the tough, fibrous stems from the collard greens. The easiest way is to hold the leafy part in one hand and strip the leaf down the stem with the other. Once destemmed, wash the collard greens thoroughly under cold running water, inspecting for any dirt or grit. Stack the leaves on top of each other, roll them tightly, and then roughly chop them into 1-inch ribbons.
3. Layer in : Crock Pot: Add the chopped collard greens to your large crock pot (slow cooker). They will seem like a lot, but they cook down significantly. Add the chopped large yellow onion and the 2 ham hocks on top of the greens.
4. Add : Seasonings & Liquids: Sprinkle the  $\frac{1}{2}$  teaspoon black pepper, 2 teaspoons salt, 1 teaspoon sugar, and the 3 Tablespoons lard over the ingredients in the crock pot. Add garlic powder, onion powder, and red pepper flakes to taste. Finally, pour in the 2 teaspoons vinegar, 2 cups chicken broth, and 2 cups water. Ensure the liquids mostly cover the ingredients; add a bit more water if needed.
5. Slow : Cook: Cover the crock pot with its lid. Cook on low for 8 hours or on high for 4  $\frac{1}{2}$  hours, until the collard greens are incredibly tender and the meat from the ham hocks is falling off the bone. The long cooking time is essential for softening the greens and extracting all the flavor from the ham hocks.
6. Serve: Carefully remove the ham hocks from the crock pot. You can shred the meat from the ham hocks and

return it to the greens, discarding any bones or excess fat. Roughly chop some of the cooked collards a bit more if desired, right in the crock pot. Taste the "pot liquor" and greens and adjust seasoning if necessary. Serve warm, soaking up that delicious pot liquor!

## SWAPS & NOTES

**Collard Greens:** Fresh collard greens are essential for this recipe.

If you can only find pre-bagged chopped greens, ensure they are thoroughly washed as they can sometimes contain grit.

**Ham Hocks:** Smoked or cured ham hocks are traditional and provide an unparalleled depth of smoky, savory flavor to the "pot liquor." You can also use smoked turkey wings or a piece of smoked ham for a similar, though slightly different, flavor profile.

**Lard:** Lard contributes significantly to the richness and authentic flavor of Southern greens.

## TIPS FOR SUCCESS

Thorough Washing: Collard greens can be very gritty.

Wash them meticulously, even if pre-bagged.

Don't Skimp on Ham Hocks: The ham hocks are where much of the smoky, savory flavor comes from.

They create the rich "pot liquor" that makes the greens so delicious.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

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