

Cajun Cabbage Collards Recipe for a Flavor-Packed Southern Side

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TIME
30 min

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INGREDIENTS

For the greens and cabbage:

- 1 bunch collard greens, cleaned and chopped
- 1 head cabbage, cleaned and chopped
- 1 orange bell pepper, sliced
- 2 tablespoons baking soda, divided
- 1 cup white vinegar, divided

For the pot liquor:

- 2 cups chicken broth
- 1/2 yellow onion
- 2 smoked turkey tails
- 1/2 stick butter
- 1 tablespoon Worcestershire sauce

Seasoning blend:

- 1/2 tablespoon sea salt
- 1 teaspoon black pepper
- 1/2 tablespoon seasoned salt
- 1 teaspoon Cajun seasoning
- 2 tablespoons granulated onion
- 1 tablespoon granulated garlic
- 1 teaspoon smoked paprika
- 1 tablespoon chicken bouillon
- 2 tablespoons brown sugar

DIRECTIONS

1. Build the pot liquor: Add the chicken broth, onion, smoked turkey tails, butter, Worcestershire sauce, and the prepared seasoning blend to a large pot over medium-low heat.
2. Cover with a lid and let it simmer for 30 minutes.
3. Prep the vegetables: While the stock simmers, slice the orange bell pepper into strips and set aside.
4. Quarter and chop the cabbage into 1 to 2-inch pieces.
5. Wash the cabbage thoroughly in a sink basin filled with clean cold water, white vinegar, and baking soda. Drain and place in a large bowl.
6. Remove the stems from the collards, stack and roll the leaves, then cut them into 1 to 2-inch pieces.
7. Wash the collards thoroughly in a sink basin filled with clean cold water, white vinegar, and baking soda. Repeat if needed, then drain and place in a large bowl.
8. Cook the collards: Add the washed collard greens to the simmering pot liquor.
9. Cover and cook for about 50 minutes, stirring occasionally.
10. Add vinegar and baking soda: Add the remaining baking soda and white vinegar to the pot and stir until the fizzing settles down.
11. Add cabbage and peppers: Add the sliced bell pepper and washed cabbage to the pot.
12. Cover again and cook for about 45 minutes, stirring occasionally.
13. Finish to your preferred tenderness: Check the collards and cabbage for doneness.

14. Continue cooking until they reach your desired tenderness, or remove from the heat if ready.
15. Serve: Serve hot with plenty of pot liquor spooned over the greens and cabbage.

SWAPS & NOTES

Smoked turkey tails bring a lot of richness and flavor to the pot liquor, so they are a big part of what gives this dish its soulful character.

If you already love smoked turkey in greens, this version will be right up your alley.

The cabbage and collards cook in stages for a reason.

Collards need more time to soften, while cabbage cooks faster and can lose too much texture if it goes in too soon.

TIPS FOR SUCCESS

Take the time to wash the greens and cabbage thoroughly.

Greens can hide grit, and a good wash makes all the difference.

Let the pot liquor simmer long enough before adding the greens.

That first step builds the flavor base that carries the whole dish.

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