

Smoked Turkey+ Collard Green + Black-Eyed-Pea Soup

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Collard greens, black-eyed-peas, and smoked turkey leg (in place of ham hocks) were made to go together, and they do so beautifully in this hearty winter soup. In the American South, collard greens and black-eyed-peas are regarded as foods of an auspicious nature, symbolic of monetary wealth and "good luck." Below the Mason-Dixon Line, both are traditionally eaten on the secular New Year, and in my family, they are eaten from Rosh Hashanah until Passover. Collards are at their peak during the winter months, and it is the best time to enjoy their rich nutritional properties, along with some protein-packed black-eyed-peas (which are really beans, FYI). This soup makes for an awesome chicken soup alternative, served with matzoh balls, of course.

Enjoy, y'all.

Meat

Serves 8-10

- 1 cup Black-Eyed-Peas
- 1 tablespoon Olive Oil
- 1 stalk Celery, trimmed, chopped coarsely
- 1 medium Yellow Onion, diced
- 1 large Carrot, chopped coarsely
- 1 large dry Bay Leaf
- 2 cloves Garlic, minced
- 1 (2.5 lb.) Smoked Turkey Leg
- 4 cups Chicken Broth
- 8 cups Water
- 5-7 (about 1 lb.) small leaves Collard Greens, roughly torn
- 2 tablespoons Apple Cider Vinegar
- Salt and Ground Black Pepper, to taste

Place beans in a medium bowl, cover with cold water, let stand overnight; drain. Rinse under cold water; drain. Heat oil in a large soup pot over medium heat. Add onion, garlic, carrot, and celery, and sauté, stirring frequently, for about 8-10 minutes, or until vegetables are softened and onion is translucent. Add bay leaf and smoked turkey leg and sauté for 3-4 minutes more. Add chicken broth and water, and bring to a boil. Reduce to low heat and simmer for 1 hour. Add black-eyed-peas and collard greens and continue simmering for 1 hour, or until beans are tender. Remove turkey leg and cut the meat from the bone, shredding coarsely. Return the meat to the soup, and discard the bone. Remove from heat. Add vinegar and season with salt and pepper, to taste. Note: If you prefer a thicker soup, mash some of the cooked peas against the sides of the pot close to the end of the cooking process. Enjoy, y'all.