



**WATCH THE GRILL SERGEANTS EVERY MONDAY
AT NOON EST**

'Triple Play Greens'

6 lbs frozen greens (collard, mustard, turnip—may also use fresh)
3 large onions, chopped
2 bundles chopped green onions
1 tbsp garlic powder
2 tsp crushed red pepper
1 tsp cayenne pepper
2 tbsp chicken base
2 tbsp beef base
1 1/2 quart water
1 lb butter, optional
1-2 lbs turkey necks or ham hocks, optional

Clean greens thoroughly. Cut away tough stems and cut large leaves in strips. In large pot, heat water, base, and turkey necks to light boil. Add onions, seasonings, and greens; cover and simmer for about 1 hour. Add butter, season to taste, and simmer an additional 15 minutes, or until greens are soft and tender. Serve immediately with cider vinegar or pepper sauce.