



Terri Burch's Southern Collard Greens and Cornbread



"These must-haves during the holiday season are favorites inspired by my grandparents: Southern collard greens and cornbread. In our family, you can't have one without the other, so I'm including the recipe for two of my favorite foods on the holiday dinner table that should always be eaten together. To get really 'country,' skip the fork and eat this mixture with your hands."

– Terri Burch | Instructor, U.S.

1. Collard greens

Ingredients:

- 2 pounds of chopped collard greens (mustard, turnip or a variety works well also)
- 2 pounds of smoked meat (ham hock, smoked turkey, or neck bones)
- 3 quarts of water
- 2 tablespoons of salt
- ½ white onion, chopped
- About 1 tablespoon of white vinegar
- 2 cups of chicken broth
- About ½ teaspoon Cajun seasoning, optional



Directions:

1. Combine water, smoked meat, chicken stock, salt, garlic and onion in a large pot and bring to a boil
2. Carefully add collards, allowing them to cook down a minute or two, to allow the rest to fit into the pot
3. Cover and cook for 1 1/2 to 2 hours, stirring every now and then, or until the collards are tender
4. When ready to serve, stir in the vinegar
5. If you'd like, remove the meat to cut or shred
6. Return the meat to the greens and serve
7. Add Cajun seasoning, if desired



2. Granddaddy Chatty's Cast Iron Skillet Cornbread (Remixed)

"Most people might consider cornbread an optional dish to have on the holiday dinner table, but to me it's not Christmas without it. My must-have at the dinner table is my grandfather's cast iron skillet cornbread. As a child I remember making this with him, being responsible for the stirring and getting out all the lumps after he put together all the ingredients into a big metal stirring bowl. For the holidays, or any day, here's my granddaddy's cornbread (remixed with my own preferences):"



Ingredients:

- 1 cup of all purpose flour (nut flours work as a good alternative for gluten sensitivities)
- 1 ¼ cup of coarse yellow cornmeal
- ⅔ cup of white granulated sugar
- 2 teaspoons of baking powder
- 1 teaspoon of salt
- 2 large eggs
- About 1 cup of milk (I prefer non-dairy almond milk which gives a softer texture)
- About 1 cup of vegetable oil
- About ¼ pound of fresh cut or frozen sweet corn
- About 2 teaspoons of rosemary (Herbs de Provence work well also)
- ¼ stick of butter (or I prefer lactose-free ghee/clarified butter)
- ⅓ cup of honey of your choice

Note: You can also replace all the dry ingredients with a box of your favorite cornbread mix like Jiffy Cornbread Mix and add the other ingredients.



Directions:

1. Preheat the oven to 425 degrees Fahrenheit, and place a 9-inch black cast iron skillet inside to warm while you make the batter
2. In a large bowl, combine flour, cornmeal, sugar, salt, and baking powder
3. Next add your herbs and corn to the mixture
4. Then, stir in eggs, milk and ¼ cup of vegetable oil (you'll use the rest in the next step) until well combined
5. First, pour the remaining vegetable oil in the warm skillet and then carefully pour the batter into the pan of oil — this is an important part to get the crispy, yet chewy edges all around the bread
6. Bake in a preheated oven for 20 to 25 minutes, or until a toothpick inserted into the center of the loaf comes out clean
7. Once the bread comes out piping hot, add the butter to melt on top
8. Then drizzle the honey on top for the finishing touch!