**KaZoua Berry’s Award Winning Greens Recipe**

**Ingredients**

- 3 pounds Turkey Neck Bones
- 2 Vidalia Onions
- Fresh Ginger
- 2 tbsp Miso paste
- Himalyan pink salt
- Coconut aminos
- 1-2 tbsp Whole Black Peppercorns
- 1 bulb Fresh garlic
- Smoke Paprika
- Chili Powder
- 1 pound of carrots
- 4-5 bunches of Collards, shredded or chopped
- 8 Shitake mushrooms
- Olive oil
- Lemon grass

**To make the bone broth**

- Place turkey neck bones in a large pot, pour water making sure it covers 3 inches on top of the bones. Turn on heat and cover with a lid.

- Cut one onion in half with skin, and slice about 1 cup of ginger. In a nonstick skillet, add 1 tsp of oil, low medium heat, brown the flat side of the cut onion along with the ginger slices for 3-5 mins.

- Once it is brown and aromatic, put the onions and ginger slices into the broth. At this point, also add the carrots (if they are baby carrots, no need to chop, if they are long then chop it so it would fit the pot), shitake mushrooms, black peppercorns, and lemongrass, half the bulb of garlic.

- Let the pot boil at medium high heat for 1 hour, then let it simmer at medium heat for 3 hours at least. You want the neck bone to be falling apart.

- Once it is ready, strain the broth into a pot, add collards to the broth, cook it under medium high heat.

**The Flavors**

- Mince the other half of bulb of garlic, mince ginger, finely chop vidalia onion.

- In a skillet, add 1 tbsp of olive oil, in low-medium heat, brown garlic, ginger, and onion until its caramel color-probably 3-5 mins, add miso paste, paprika, chili powder, and coconut aminos to the skillet. It will turn into a paste like consistency, make sure to keep stirring for 1 min.

- Remove the flavors from heat and put into the collards and broth.

- Allow the collards and flavors to mingle for 45 mins-1 hr until it is tender. Add salt as needed.

- (optional) You can add shredded turkey meat from the neck bones and thinly sliced mushrooms.

**Disclaimer… I don’t measure when I cook. These are all estimates, my apologies if your version doesn’t turn out as you’ve remembered. Keep trying by taking away or adding to it. It's always best to make it to your liking and learn to understand the flavor profile of each ingredient.**

This recipe was brought to you by KaZoua Berry & The Food Group