

Boiled Dinner

Ham bone with some meat on it (or a good chunk of ham)

Cabbage

Carrots

Potatoes

turnips

Onions

Celery

chicken bouillon

Use a large kettle. Cover hambone with some water and boil for several hours. The longer you cook it, the better the taste. Chop vegetables into large chunks. Add all the vegetables to ham and water with the cabbage and collards at the top. Cook covered about ½ hour or until veggie are tender. Season with salt and pepper as needed. I always added a little chicken bouillon for flavor