



Smokey turkey stew

NIBBLEDISH CONTRIBUTOR

Ingredients

- approx. 1 lb White and dark meat
- 1 onion
- 2 garlic cloves chopped
- 1 red bell pepper
- 1 bunch of Kale
- 1 bunch collard greens
- chicken stock
- water
- 2 tsp* liquid smoke
- salt and pepper
- 1 or 2 spicy peppers

Instructions

Saute onions and bell pepper until soft. Add garlic and saute until aromatic. Add spicy peppers, stock, water, meat, liquid smoke, and greens. Simmer for 1 hour or until greens are soft.

*The liquid smoke can be added to taste. Be careful to not use too much though! 2 teaspoons is a good starting point. Add more liquid smoke sparingly.

P.S. This would be really yummy with homemade cornbread!