



Gomen (Ethiopian Collard Greens)

Stock

- 1 each smoked turkey
- 1 each onion (large diced)
- 2 ribs celery (large diced)
- 1 medium carrot
- 2 bay leaves
- 1 gal water

Gomen

- 2 bunches of kale or collards
- 1 cup onion (small diced)
- 2 cloves garlic (minced)
- 1 tbsp ginger (minced)
- 1 tsp cumin
- ½ tsp coriander
- 1 tsp garlic powder
- 2 tsp onion powder
- 2 quarts smoked stock
- 2 tbsp olive oil
- ¼ cup apple cider vinegar
- 1 tbsp salt
- 1 tsp pepper

Stage #1

- Using a medium-size stock pot add all ingredients
- Bring to a simmer over medium heat
- Allow it to cook out for 45 minutes to 1 hour, or until turkey is falling off the bone
- Remove stock from heat, strain off the liquid, and reserve
- Take the turkey and pull the meat off the bone. Reserve
- Discard all vegetables and turkey bones

Stage #2

- Using a medium-size pot add onions, cumin, and coriander. Pre-heat over medium heat
- Allow onions and spices to toast for about 3-5 minutes or until you start to smell the spices
- Once the onions become translucent add your olive oil
- Next, add onion powder, garlic powder, garlic, and ginger. Allow them to cook out for 1 minute
- In small batches add your greens. Allow them to cook down for about 2-3 minutes and add another batch. Continue this process until all greens have been added.

Stage #3

- Add your stock and bring to a simmer. Cover with a lid and allow greens to cook out for 30 minutes
- Remove the lid and add in your smoked turkey, salt, and pepper. Allow your greens to cook out for another 15 minutes
- Finish your greens with apple cider vinegar
- Taste! Adjust seasoning as needed
- Serve