

COLLARD GREEN & BLACK-EYED PEA SOUP

32 oz chicken broth
2 16 oz bags Mackinzie turnip greens, cooked
2 cans black-eyed peas
2 cans fire-roasted diced tomatoes
6-8 new potatoes
2 C. water
1/4 C. white vinegar
1/3 C. sugar
8-10 dashes Texas Pete hot sauce
 salt & pepper to taste

1. Wash new potatoes, cut and place in pot
2. Pour in chicken broth
3. Add remaining ingredients.
4. Bring to boil and simmer 1 hour
5. Let stand in refrigerator for 1 to 2 days
6. Re-heat to serve