

## Slumgullion

2 slices thick bacon, cut in to 1/4 inch pieces  
1 small onion, chopped  
2 cloves garlic, minced

1 14.5 ounce can Turnip Greens (or mixed greens)  
1 14.5 ounce can Blackeye Peas (or Pinto beans), drained  
1 14.5 ounce can diced Tomatoes with juice  
1 14.5 ounce can Beef Broth  
2 tablespoons Apple Cider Vinegar  
3 or 4 drops Tabasco Sauce to taste  
Salt & Pepper to taste

### Optional: Meat

1 cup diced cooked Ham or 1 cup cooked and diced Smoked Sausage.

In a skillet, fry bacon until brown & crisp. Remove bacon to a paper towel to drain. Add onions to bacon grease and sauté until translucent; add garlic and sauté and additional minute or so.

Move onions & garlic to one side of skillet, and drain away grease from skillet.

Blot up excess grease with paper towel. Transfer onions & garlic to a large sauce pan. (2 to 3 quarts). Add the Turnip Greens and liquid, the drained Blackeye Peas (or Pintos), Tomatoes with juice, and the beef broth. Add the Apple Cider Vinegar and stir to combine. Bring to a full rolling boil. Lower heat, and simmer uncovered for 20 minutes.

Add the meat if you are using this option, and season with salt, pepper and Tabasco Sauce to taste.

Simmer an additional 10 minutes and serve. This is traditionally served with hot Corn Bread. Wonderful as a side dish with Meat Loaf, Hamburger Steaks or Sliced Ham. With meat added, it becomes a main dish, which you can serve with a salad and Cornbread.

Yield: 8 servings. Prep time: 15 minutes. Cook time: 40 minutes.

Featured in the 2009 edition of "Top of The Range," a recipe Collection of Southern Classics and Front Range BBQ Favorites.