

LUCK & MONEY

1 link smoked sausage - diced
1ea yellow onion - diced
3ea celery stalks - diced
3ea carrot - peeled and diced
2ea green bell pepper - diced
8ea clove garlic - minced
1 bunch collard greens - stems removed, rough chopped
1 can black eyed peas
32oz chicken stock, unsalted
2T Tony Chachere's
2T Worcestershire sauce
2T apple cider vinegar
12oz water
2T vegetable oil

1. Place dutch oven over medium heat on camp stove. Add vegetable oil, let heat until oil shimmers.
2. Add sausage, saute until browned
3. Add onion, celery, carrot and green bell pepper. Saute vegetables until onions become translucent. About 10 minutes
4. Add garlic and Tony Chachere's, saute another 2-3 minutes
5. Add chicken stock, black eyed peas, worcestershire and apple cider vinegar
6. Rinse can of black eyed peas with water and incorporate into dutch oven
7. Bring to a boil
8. Add collard greens, reduce heat to a simmer, cover and simmer for 30 minutes
9. Season to taste with salt and pepper and your favorite hot sauce