



Gumbo Z'Herbes

Almost anything green is game here: Good options include turnip or beet greens, spinach, kale, fresh herbs, and green onions.

Everyday Food, January 2008 <http://www.marthastewart.com/355592/gumbo-zherbes>

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Rated

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- **Prep Time** 40 minutes
- **Total Time** 3 hours 25 minutes
- **Yield** Serves 4

Ingredients

- - 2 tablespoons vegetable oil
 - 2 ham hocks (about 1 1/2 pounds total), with several 1/2-inch slits cut into them
 - 1 medium onion, chopped
 - 3 bunches (3 pounds total) mixed collard and mustard greens, rinsed and chopped
 - 3 cans (14 1/2 ounces each) reduced-sodium chicken broth
 - 2 garlic cloves, minced
 - 1 bay leaf
 - 1/2 teaspoon dried thyme
 - Coarse salt
 - 1/8 to 1/4 teaspoon cayenne pepper
 - Cooked white rice, for serving

Directions

1. In a large pot, heat oil over medium. Add ham hocks and onion; cook until onion has softened, about 10 minutes.
2. Add greens; cook, stirring frequently, until wilted, 7 to 9 minutes. Add broth, 6 cups water, garlic, bay leaf, and thyme; season with salt and cayenne.
3. Bring to a boil; reduce to a simmer, and cook the gumbo 2 1/2 hours, or until ham hocks are tender and greens are very tender.
4. Remove ham hocks from pot; shred meat, discarding skin and bones. Return meat to gumbo. Remove and discard bay leaf. Season with salt, and serve over rice.

Cook's Note

After simmering for a couple of hours, the meat is so tender it's easy to shred. Pull it from the bone with two forks.