

Turnip Green Soup

1 large can of <u>Margaret Holmes</u> seasoned <u>turnip greens</u> (I have never heard of Margaret Holmes, I am sure any brand will do)

1 can <u>chicken broth</u> ...

1 can Rotel tomatoes

1 can of black-eyed peas (drained)

1 can of navy beans (drained)

1 can of kidney beans(drained, or any beans of your choice)

1 lb. smoked sausage (I like Beasley's)

1 large onion (chopped)

In a large pot add the first six ingredients, Then <u>Sauté</u> 1 lb smoked sausage chopped into bite size pieces and 1 large chopped onion until sausage is browned. Add sausage and onion to turnip green pot. Heat for 30 minutes or longer to let it cook and the flavors blend. Serve with hot cornbread (and if it's <u>Jalapeno</u> cornbread it's even better)!

Larry Kenneth Griggs and Alan Williams shared a link.