



COUNTRY HAM & GREENS POT PIE

ASSEMBLE

1. Using a small ice cream scoop, drop cornmeal dumplings over greens in baking dish, leaving room in between
2. Bake at 450 degrees for 15-20 minutes until golden and firm to touch
3. Remove from oven and let sit 5 minutes before serving.
Serves 4-6

HAPPY FALL, Y'ALL

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DIRECTIONS

Pot Pie:

1. Preheat oven to 450 degrees
2. Heat large skillet on medium high. Add sunflower oil and country ham. Cook ham until lightly browned, about 6-8 minutes.
3. Add onions to skillet, cooking until translucent, 2-4 minutes
4. Add turnip greens to skillet, stirring to wilt. Add 3 cups of water.
5. Bring to a boil then lower to simmer. Cook 30-40 minutes.
6. Stir 2 tablespoons cornmeal into turnip greens mixing well.
7. Pour mixture into 8x8 baking dish. set aside.

Dumplings:

1. Place cornmeal in medium bowl
2. Whisk flour and baking powder together in a separate bowl
3. Heat milk, butter and salt in small saucepan until just hot
4. Pour buttermilk over cornmeal mixture, mix well.
5. Combine flour and cornmeal mixture, stirring until smooth