

Make sure to make a whole bunch because it tastes even better the next day. You can also freeze individual portions for easy portable lunches or emergency week night meals.

Caldo Gallego (Galician Stew)

1 thick slice slab bacon (or 2 slices regular bacon), thinly sliced
2 lb. smoked ham hock, bone-in (or 3/4 lb. boneless smoked ham hock)
10 cups water
2 large russet potatoes, diced into small pieces
1 lg. yellow onion, finely diced
1 lb. collard greens (or kale, or turnip greens), washed, stems removed and coarsely chopped
3 15 oz. cans cannellini beans, drained and rinsed
good olive oil for drizzling
baguette for dipping

Place your biggest pot over medium-high heat. Cook the bacon until the fat renders a bit, then add the ham hock and cover with the water. Bring to a simmering boil, cover and reduce heat to medium. Simmer for 1 hour.

Remove the ham hock to a cutting board, but leave the pot on the heat. Discard the bones and any additional fat, then cut the ham into small, bite-sized pieces. Return the ham to the pot.

Raise the heat to medium-high, then add the potatoes and onions. Bring to a slow boil for 20 minutes.

Add the greens and beans to the pot and simmer for an additional 20 minutes. Serve and drizzling with good olive oil. Eat with a big piece of fresh baguette.

Makes 8 servings.

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