

# Collard greens

**No. of people: 100**

Collards, bunches (usually 12 bunches to a case) 12

Buckets (prepared) 1.5

Steamer Trays (filled day of:) 8

***\*\*\*\* Please note that case size vary depending if directly from the farm or from the distributor, thus the amount of white buckets packed full gives an idea if you have prepared enough!***

## **Prep:**

Wash greens in vegetable sink and drain in large metal colander.

Trim off stem ends. Place 6 leaves in a stack and roll into a cylinder.

Slice thinly. Each slice will unroll into strips of greens

Put prepped collards into food grade buckets.

Cover and label with number of buckets used: "1 of 3, 2 of 3, etc".

Store in walk-in.

## **Cook:**

Start cooking process by **10:10 am.**

Fill the steamer with two gallons of water and turn knob to "stand-by". When preheating light goes off, put up to seven shallow perforated hotel trays full of greens into the steamer. Close door fully, turn knob to "steam" setting and set the timer.

Cooking time is at least 8 minutes. Taste the greens to make they are thoroughly cooked

Move the cooked greens to solid stainless steel hotel trays and cover and

Keep the greens warm in the oven (with oven off) until serving time.