

Turnip or Mustard Greens

Number of students:	50	75	100	125	150
Greens (bunches)	8	12	16	20	24

Prep:

Wash greens in large metal colanders.

Strip leaves from stems and discard stems. Tear or chop leaves into bite size pieces.

Store in covered and labeled food grade buckets in walk-in.
Label with number of buckets used: "1 of 3, 2 of 3, etc".

Cook:

Start cooking process by **10:20 am**.

Fill the steamer with two gallons of water and turn to "stand-by".
When amber "heating" light goes out, turn to "steam vapor" setting and put up to six perforated hotel trays of greens in steamer.

Cooking time is 8-10 minutes.

Set the trays of cooked greens into solid stainless steel hotel trays and cover; keep warm in the oven (with oven off) until serving time.

Please taste the greens to judge whether they are tender enough to serve to students. They should be easy to chew.