

Collard Greens - Prepped

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Yield: 22 Quarts

Shelf Life: 7 day (prepped) 2 hours (heated)

Equipment: Scale, measuring cup, teaspoon, gallon measuring pitcher, kettle, spatula, s/s paddle, full sheet pan, chub bag stand, chub bags, chub ties

Ingredients:

4 pounds	Butter Blend
12 pounds	Onions - Julienned
12 wz	Garlic - Chopped
1 cup	Salt & Pepper Seasoning
2 tbl	Liquid Smoke
4lb 8wz	Bacon Ends & Pieces 1/2" - cooked (& Rendered Fat)
2 gallons	water
2 cups	Minors Chicken Stock Base
30 pounds	Collard Greens - thawed

Procedure:

1. Melt butter blend in kettle. **NOTE: MUST USE KETTLE**
2. Add onion, garlic, saute for 30 minutes. **Cover Kettle with sheet pan. Set timer.**
3. Add Salt& Pepper Seasoning, liquid smoke, bacon, bacon rendering (scrape pan for rendering), water, chicken stock base, stir, and then add collard greens to kettle. Mix thoroughly. Cook for 20 minutes. **Set timer.**
4. Stir thoroughly, re-cover, and cook for an additional 25 minutes. **Set timer.** The greens are done when they are tender and have turned dark olive in color.
5. Set up ice bath.
6. Immediately chub into 1/2 gallon portions, place into ice bath.
7. Once cooled to 40°, remove from ice bath and store refrigerated.
8. Label, Date, and Rotate.

C: Dark olive, army green color; visible bacon pieces
T: tender; no tough pieces
F/A: Slightly bitter flavor profile; hint of smokiness
HR: Chubbed; Refrigerated
SL: 7 days prepped; 3 hours hot on the line