

SOUTHERN STYLE GREENS (FRESH COLLARDS)

Yield 100

Portion 1/2 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
98 cal	5 g	7 g	6 g	15 mg	290 mg	118 mg

Ingredient

PORK,HOCKS,(CURED & SMOKED),FROZEN
 WATER,BOILING
 ONIONS,FRESH,CHOPPED
 PEPPER,BLACK,GROUND
 WATER
 GREENS,COLLARD,FRESH

Weight

10 lbs
 33-1/2 lbs
 1-5/8 lbs
 1/4 oz
 33-1/2 lbs
 20 lbs

Measure

4 gal
 1 qts 1/2 cup
 1 tbsp
 4 gal
 2 gal 3-7/8 qts

Issue

1-3/4 lbs
 27 lbs

Method

- 1 Add water to steam-jacketed kettle or stock pot. Add pork hocks and onions to water. Cover; simmer 2-1/2 hours or until tender. Remove; trim meat and fat from bones. Cut meat into small pieces. Add meat and bones to stock.
- 2 Add greens, pepper and water to stock. Bring to a boil; stir immediately.
- 3 Simmer 1 hour, uncovered or until greens are tender, stirring occasionally. CCP: Heat to 145 F. or higher for 15 seconds. Remove bones; serve greens with cooking liquid. CCP: Hold at 140 F. or higher for service. NOTES: In Step 1, 2 pounds raw bacon may be used for pork hocks per 100 portions.