

GREENS, COLLARD (FRESH)

Yield 100

Portion 3/4 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
35 cal	7 g	3 g	0 g	0 mg	85 mg	164 mg

Ingredient

WATER
SALT
GREENS,COLLARD,FRESH

Weight

25-1/8 lbs
5/8 oz
30 lbs

Measure

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

Issue

40-1/2 lbs

Method

- 1 Bring water to a boil in steam-jacketed kettle or stock pot.
- 2 Add salt.
- 3 Add greens; bring water back to a boil. Cover; cook greens 20 to 30 minutes. CCP: Heat to 145 F. or higher for 15 seconds.
- 4 Place greens in serving pans. CCP: Hold for service at 140 F. or higher. Garnish if desired.