

SOUTHERN STYLE GREENS
(Fresh Collards)

YIELD: 100 Portions			EACH PORTION: 1/2 Cup (3 1/2 Ounces)	
INGREDIENTS	WEIGHTS	MEASURES	METHOD	
Pork hocks, frozen, smoked and cured	10 lb.	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.
Onions, dry, finely chopped	1 lb 8 oz	4 1/2 cups	
Water, boiling.	4 gal.	
Collards, fresh, trimmed, stems removed, cut into pieces	20 lb.	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. 4. Remove bones; serve greens with cooking liquid (pot liquor).
Pepper, black.	1 tbsp.	
Water.	4 gal.	

- NOTE: 1. In Step 1, 1 lb 11 oz onions, dry will yield 1 lb 8 oz chopped onions.
2. In Step 1, 2 lb raw chopped bacon may be used for pork hocks.
3. In Step 2, 27 lb fresh collard greens A.P. will yield 10 lb greens.

REVISION

(OVER)

4. In Step 2, wash greens in several changes of cold water to remove all traces of dirt or sand.
5. Greens may be garnished with chopped, hard-cooked eggs, finely chopped, fresh tomatoes or chopped dry onions.

VARIATIONS

1. SOUTHERN STYLE GREENS (FROZEN COLLARDS, MUSTARD OR TURNIP GREENS): Follow Step 1. In Step 2, use 20 lb frozen greens; increase water to 4 1/2 gal. In Step 3, break through frozen greens several times to hasten cooking. Simmer 25 minutes, uncovered, or until greens are tender, stirring occasionally. Follow Step 4.
2. SWEET SOUR GREENS: Follow Steps 1 through 3. Sauté 1 lb 4 oz (1 qt) chopped, dry onions (1 lb 6 oz A.P.) in 2 oz (1/4 cup) butter or margarine until tender; add 1 lb 12 oz (1 qt) granulated sugar and 3 lb 3 oz (1 1/2 qt) vinegar; stir to mix well. Cook 3 minutes. In Step 4, add to cooked greens. EACH PORTION: 1/2 Cup (4 1/2 Ounces).
3. SOUTHERN STYLE GREENS (FRESH KALE): Follow Step 1. In Step 2, use 12 lb fresh kale (17 lb A.P.); increase water to 5 gal. In Step 3, simmer 20 minutes, uncovered, or until greens are tender, stirring occasionally. Follow Step 4.