



Lea James Hot Chicken

Collard Greens Recipe

Type

Sides

Food Cost	Labor Cost	Prime Cost	Unit Cost		
\$19.01	\$0.00	\$19.01	\$0.86 / qt		
Portion	Portion Size	Prep Time	Cook Time	Batch Size	Shelf Life
	1 ea	mins	mins	22 qt	5 Days

DESCRIPTION

Keep refrigerated

ALLERGENS

Eggs	Fish	Gluten	Milk	Peanuts	Sesame	Shellfish	Soy	Tree Nuts
No	No	No	Does	No	No	No	No	No

INGREDIENTS

4 lb	Produce, Collard Green, Frozen, Chopped	\$5.36	10 gram	Protein, Pork Belly, Diced, Hickory Smoked	\$0.01
1 lb	Produce, Onions, yellow	\$0.4	14 oz	Dry Goods, Chipotle Peppers, Can	\$2.98
4 quart	Water, Tap	\$0.00	15 oz	Dry Goods, Chicken Base, Paste	\$4.04
1 lb	Dairy, Clarified Butter	\$5.22	2 cup	Dry Goods, Sugar, white	\$1.01

PREPARATION & PROCEDURES

- 1. Render pancetta:
Cook for 8-10 minutes until fat is rendered
- 2. Cook onions:
 - Add onions to the rendered pork fat
 - Cook for 5-6 minutes

3. Create base liquid:

- Add chicken base, chipotles, and water
- Mix well to combine

4. Cook collards:

- Bring liquid to a simmer
- Add collard greens
- Cook until collards are broken down and heated thoroughly

5. Finish the dish:

- Strain off collard liquid
- Reduce liquid by half
- Mount with chilled cubed butter (add butter while cold)
- Once butter is melted, add liquid back to collards
- Chill the finished product

6. Storage:

- Store in 1/3 pans