

Kale

No. of people: 100

Kale, cases 1 case

Buckets (prep) 2.5

Steamer trays (filled, day of) 10

******* Please note that case size vary depending if directly from the farm or from the distributor, thus the amount of white buckets packed full gives an idea if you have prepared enough!***

Prep:

Fill the middle veg sink $\frac{3}{4}$ full with water. Strip leaves from stems and discard stems. Tear leaves into smaller pieces. There is no need to spin dry the kale. Just lift it out of the sink and put in a large white bucket.

Store in buckets in walk-in. Label with number of buckets used: "1 of 3, 2 of 3, etc".

Cook:

At **10 AM** fill the steamer with two gallons water and turn the switch to ***Stand-By***. A yellow heating light will appear on the panel to indicate that the steamer is warming up. The steamer is ready when the light goes off.

As the steamer is heating up, load the prepped greens into perforated hotel trays. When the yellow heating light goes off, load up five to seven trays of kale and turn switch to ***steam/vapor*** setting.

Cooking time is about 10 minutes. Taste for doneness and cook longer if necessary. The kale should be tender, not leathery.

Move the cooked greens to the deep, stainless steel hotel trays and cover. Keep warm in the oven with oven off until serving time.