

# Monique's Mean Greens

**Submitted By:** Monique Goff

**Location:** Bridgeton Food Services

**Servings:** 50

## Ingredients:

- 3 pounds 12 ounces onions, fresh, diced
- 1 pound Bell peppers, red, fresh, sliced
- 1 pound Bell peppers, green, fresh, sliced
- 2 tablespoons Garlic, chopped
- 1 tablespoon Poultry seasoning
- 8 pounds frozen Common Market Collard greens
- 3 tablespoons chicken base
- 1 gallon water
- 2 pounds smoked turkey wings
- ¼ cup white vinegar
- ¼ cup sugar
- 1 teaspoon cinnamon
- ¼ cup red pepper flakes (optional)



## Directions:

1. Heat a large stock pot/tilt skillet with high heat
2. Add smoked turkey wings. Cook for about 10 minutes, stirring constantly
3. Add bell peppers, onions, garlic, poultry seasoning and chicken base to bowl of a food processor and blend until smooth.
4. Add water and bell pepper mixture to the stock pot and stir. Reduce heat to medium and simmer for 45 minutes or until turkey wings are soft.
5. Add collard greens and stir.
6. Add water if needed. Stir occasionally.
7. Cook for 30-45 minutes or until greens are tender.
8. Once the greens are tender, add white vinegar, sugar and cinnamon, and cook for 10 minutes more.
9. Pour 3 quarts (about 5 pounds 1 ounce) collard greens into a steam table pan (12" x 20" x 2-1/2"). Sprinkle with red pepper flakes (optional). 1