

Creamed Collard Greens			
Ingredient	Qty	UOM 2 (Weight)	Method
Butter	6	oz	
Onion, Yellow	3	each	
Jalapeno	1	each	
Bacon	6	slices	
Collard Greens	2	lbs	
Garlic	10	cloves	
Flour	2	TB	
Heavy Cream	6	cup	
Chicken Base	2	TB	
Thyme, Dried	2	tsp	
Pepper, White	2	tsp	
Smoked Paprika	1	tsp	
Salt	1	TB	
Yield			
In a medium saute pan, melt butter, add onion, jalapeno, bacon, and cook until onion is softened.			
Add collard greens and continue until soft, next add garlic and continue to saute until soft and fragrant.			
Mix in flour until absorbed and immediately add the rest of the ingredients.			
Simmer on low for 10 minutes until slightly thickened.			