

EDAMAME PORTIONS (8wz)

3/6/2024

Yield: 10 Orders

Shelf Life: 3 Days

Equipment: Large pot or Kettle, insert basket, liquid measuring cup, timer, colander, scales, portion bags, hotel pans

AMOUNTS

INGREDIENTS

3 gallons Water

2 gallons Cold Water

1 gallon Ice

6 packs Edamame (14wz each)

PROCEDURE

- 1. Bring 3 gallons of water to a full boil.**
2. While the water is heating up, set up an ice bath (2 gallons water, 1 gallon ice).
3. Once the water reaches a full boil, add the Edamame.
- 4. Cook for 4 minutes. SET A TIMER!**
5. When the timer sounds, remove the Edamame from the water, and strain through a colander or culinary basket.
6. Once completely cooled (40 degrees), skim any remaining ice from the surface of the water, then drain the water.
NOTE: Edamame must never be stored with water or ice.
7. Bag into 8wz portions.
8. Transfer the Edamame portions to a hotel pan, and store refrigerated.
9. Label, Date, and Rotate.

C: Army Green

T: Tender beans

F/A: No Sour odor or flavors

HR: 8wz portions; Hotel pan; Refrigerated

SL: 3 Days