

SOUTHWEST HERBS

01/15/2014

Yield: 2 cups

Shelf Life: 16 Hours

Equipment: Green cutting board, chef's knife, dry measuring cup, small lexan, 1/6 pan with lid

Ingredients

1 cup Cilantro
1 cup Green Onions - Chopped

Cilantro Procedure: 1 bunch yields approximately 1 cup.

1. Fill a small lexan with water and ice.
2. Grasp the cilantro bunch by the stems and submerge in the ice water while shaking vigorously.
3. Remove the cilantro from water and dry by vigorously shaking over a sink.
4. Once dry, place the bunch on the cutting board.
5. **Remove the majority of the stems by slicing crosswise through the stems just under the leaves.**
6. Tightly roll the leaves lengthwise.
7. Cut across the roll of cilantro leaves to yield **1/4" - 1/8" slices.**

Blending Procedure

1. **Using a dry measuring cup, measure** chopped cilantro and chopped green onions into a mixing bowl.
2. Using gloved hands, mix well to ensure even distribution of ingredients.
3. Transfer 1/6 pans with lids, and store refrigerated.
4. Label, date, and rotate.

NOTE: Be sure to mark the time on the label.

C: Dark green to light green herbs; Visually 50% cilantro, 50% green onion
CUTS: Green onion 1/16"- 1/8"; cilantro 1/4" - 1/8"

T: Dry not clumpy; cellular

F/A: Onion then cilantro flavor

HR: 1/6 pan; Refrigerated

SL: 16 hours