

BUTTER SLABS

Yield: 16 portions

Shelf Life: 7 days

Equipment: Gloves, chef knife, white cutting board, scale, 1/3 pan w/ lid

Ingredients:

1lb. Butter - Solid

Procedure:

1. On a white cutting board and using a chef knife, score a 1lb. block of butter in half and continue to score the smaller sections in half until you achieve **16 even** sections.
2. Using the score marks as guidelines, cut the butter into 1wz slabs.
NOTE: Wipe the knife blade clean on a towel periodically, help to make clean cuts and prevent butter from building up on the knife.
3. Transfer slabs into a 1/3 pan, cover with lid, and store refrigerated.
4. Label, Date, and Rotate.

*****See "Slicing Butter For Redfish Averil Cup" video*****

C:

T:

F/A:

HR: 1/3 pan w/ lid; refrigerated.

SL: 7 days