

Prep - Lemons Quartered (200 count)

Shelf Life:

1 Day

Ingredient & Equipment

Checklist:

- Lemons
- Sanitized Paring Knife
- Sanitized Cutting Board

1. Cut the stem off the lemon to expose the flesh.
2. Place flat side on lemon on cutting board and cut down the middle into 2 equal halves.
3. Cut each lemon half lengthwise into 2 quarter wedges.

Clean and Reset

zea
culisserie & bar

PROPERTY OF TASTE BUDS MGMT

TASTE BUDS
RESTAURANT

TBM 0324

LEMON QTR