

## Prep - Lemon Slices (200 count)

### Shelf Life:

1 Day

### Ingredient & Equipment

#### Checklist:

- Lemons
- Sanitized Paring Knife
- Sanitized Cutting Board

1. Cut off both ends of the lemon to slightly expose the flesh.
2. Cut each lemon in half lengthwise (through the stem).
3. Slice across each lemon half in 1/4" wide slices.

Clean and Reset

**zea**  
culisserie & bar

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**TASTE BUDS**  
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LEMON SLICE