

## Prep - Lemon Wedges (200 count)

### Shelf Life:

1 Day

### Ingredient & Equipment

#### Checklist:

- Lemons
- Sanitized Paring Knife
- Sanitized Cutting Board

1. Cut the lemon in half lengthwise.
2. Cut a slit across the center of each lemon half.
3. Cut each lemon half lengthwise into 4 wedges.

**Time Saver:** Because you have already cut a slit across the entire width of the lemon half, you will not need to do so on each individual wedge.

Clean and Reset