

SALAD MIX PORTIONS (7 wz)

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Yield: As Needed (1cs = approximately 54 portions)
Shelf Life: 24 hours
Equipment: Gloves, green cutting board, chef knife, ruler, culinary basket, salad spinner

Ingredients:
1 case Romaine Hearts - 1" wide

Procedure:

1. Fill a **SANITIZED** prep sink 3/4 full with water and enough ice to bring the temperature to 40°.
NOTE: This step must be completed prior to each batch.
2. Once the temperature is reached, skim out any unmelted ice.
3. Remove and discard any bruised, rusted, or browned **parts** of the leaves.
NOTE: Do NOT remove the entire leaf unless needed.
NOTE: Cut the tips if needed.
4. Completely cut the romaine heart in half lengthwise from tip to core, and place both halves with the rounded sided down so that the core is visible.
5. Beginning at the tip of the heart, cut across the head to form 1" wide ribbons. Continue cutting until the core of the romaine heart is reached.
NOTE: The core is the only part that must be thrown away.
6. While cutting, transfer each cut romain heart to the sink.
7. Fill the sink with enough romaine to keep the lettuce 4" off the bottom of the sink.
NOTE: The lettuce must not touch the bottom of the sink because that is where the dirt from the lettuce will settle.
8. Using gloved hands, agitate the salad mix from the bottom up to loosen any foreign objects that may be in the lettuce.
9. Using a culinary basket, skim the lettuce from the water and transfer to the salad spinner.
10. Spin dry in the salad spinner **until completely dry.**
11. Bag in **7wz. portions.**
12. Label, Date, and Rotate.

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C: Light green to white lettuce ribbons (1" wide); No rust or wilted pieces; No core pieces.
T: Dry; Free flowing; Not clumpy or wet.
F/A: Fresh; Naturally sweet with some bitterness.
HR: Bagged in 7wz. portions; Hotel pan; Refrigerated.
SL: 1 day