

Instructions for Back of House (BOH) Prep.

1. Wash hands and put on gloves. Be careful when using a knife.
2. Place lime on cutting board with the ends facing left and right.
3. Cut ½ inch off one side.
4. Hold lime and cut into ¼ inch slices. Each lime should produce three to four slices.
5. Stack the slices and make two slits in the middle.
6. Cut lime slices into quarters, each lime slice should produce four quarter slices.
7. Put quarter lime slices in a container labeled with an end of day dot.
8. Juice lime ends and add to the container to prevent dryness.

Each lime will yield 12–16 quarter lime slice garnishes.



Step 3



Step 4



Step 5



Step 6