

Lemon Twist Garnish & Juicing Lemons

Job Aid

Instructions for Back of House (BOH) Prep.

Lemon Twist Garnish

1. Wash hands and put on gloves. Be careful when using a channel knife.
2. Hold lemon in gloved hand. Insert channel knife spade into rind.
3. In a swirling motion trim lemon rind to produce a spiral of lemon 3–4 inches long.
4. Shape lemon strips in tight spirals.
5. Store lemon twists submerged in a lemon juice bath and label with a 24-hour day dot
6. Lemon twists submerged in lemon juice may be stored ambient, while whole lemons should be refrigerated.



Step 2



Step 3



Step 4



Step 5

Lemon Juice

1. Wash hands and put on gloves.
2. With gloved hand cut lemons in half.
3. With gloved hand place half lemon in juicer and press down. *Be careful of your thumb when pressing down the lever.*
4. Place glass underneath to capture juice squeezed from lemon. You may want to place a strainer on top of the glass to remove the pulp from the juice.
5. Store lemon juice refrigerated in 375 mL glass bottle.
6. Place pour top on bottle and label with a 24-hour day dot



Step 3



Step 4