



Recipe # 026

Garden salad
(Original recipe)

Approximate servings	450
Portion size	½ cup

Ingredient	Instruction	Amount
Romaine lettuce		3 cases
Carrots	peeled and shredded	15 pounds
Radishes		5 pounds
Cucumbers		24
Cherry tomatoes		5 pounds
Creamy ranch dressing (see Basics recipe # 23)		4 quarts

Method

- Clean the Romaine: peel off any tatty outer leaves and cut about 2 inches off the tops.
- Cut each head in half lengthways. Cut out the core section from each half.
- Cut the half heads in thirds lengthwise, then crosswise into 1 inch strips.
- Wash the cut-up Romaine and drain it as thoroughly as possible.
- Trim, wash, and slice the radishes and cucumbers using the thin slicing blade.
- Cut the cherry tomatoes in half.
- Divide the Romaine among 4 deep hotel pans.
- Top each with the carrots, radishes, cucumbers, and tomatoes.
- Refrigerate.
- Just before serving, pour 1 quart of dressing over each pan of salad. Toss really well.