

Steamed Bok Choy

No. of people: 100

Bok Choy 35 lbs

Full white buckets ½ stems 1 leaves

Steamer trays 7

Clean Bok Choy:

Cut off the bottom of each head and separate leaves from stalks.

Rinse and clean leaves.

Prep Bok Choy

Chop off stems. Chop leaves into one inch strips and stems into bite size pieces.

Store leaves and stems separately in covered and labeled bucket in walk-in.

Cooking Bok Choy

Turn steamer on at **10:15AM**

Start cooking in batches at 10:30 for 6-8 min.

Serve in deep hotel pans

amounts adjusted 11/2016