

# Everyday Kosher Cooking

## BLANCHED GREENS

(Properly Cooked Green Vegetables)

### Ingredients:

Green Vegetable of Choice  
(Asparagus and Broccoli Work Best)  
1.5 Gallons Water  
1 Cup of Kosher Salt



### Tools Needed:

2 gallon stock pot  
Tools to remove  
vegetables from  
boiling water  
(strainer or tongs)  
Ice water bath

### Directions:

Prepare and clean vegetables accordingly.

Bring water to a boil and add salt.

Allow water to come back to a boil.

Add relatively small amount of vegetables to rapid boiling water.

Cook vegetables until fork tender (not mush, not raw) and immediately cool in ice water bath.

Drain and serve.



**Recipe By Chef Mike Gershkovich**