


WAC Brand Standard Recipe (Proprietary & Confidential)						
Entrée Name:		Bacon Cheeseburger				
Menu Category		Burgers				
Effective Date:		1-Sep-22				
Work Station:		Sandwich Grill				
Cook Time:		8 minutes				
Equipment, Cooking Utensils and Plateware			Ingredients			
	Item	Details	Item	Unit Size	Unit Type	Instructions
1	Flattop Grill	Surface temperature @ 350F degrees for Kaiser bun and 375F for beef patty and bacon	1	Beef Patty	6oz	WT
2	Cook's Spatula	6" x 3" SS	2	Kaiser Bun	1	each Plain
3	Rubber Spatula (2)	9" high heat for Mayonnaise and 1000 Island Dressing	3	Bacon	2	strips 10/12ct, grilled per order
4	Basting Lid	For beef patty	4	Mayonnaise	1oz	WT
5	Plating	11" Oval Platter	5	1000 Island Dressing	1oz	FL
6	Knife	Steak knife	6	Green Leaf Lettuce	1	whole leaf
			7	Pickle Slices	2	slices Long slices
			8	Sliced Tomato	1	slice Prep Recipe
			9	Cheddar Cheese	1	slice 3/4 oz WT each slice
			10	Steak Seasoning	1/4	tsp Prep Recipe
			11	Club Frill Pick	2	each 4"L
			12	Choice of:		
			13	Cole Slaw	4oz	scoop Prep Recipe
			14	Fries	6oz	WT Raw Weight
			15	Cottage Cheese	4oz	scoop
Preparation Instructions						
1	Prepare side of choice.					
2	Place beef patty on grill. Season top side of beef patty with steak seasoning. Grill for approximately 4 minutes, or until juices just begin rising to the surface. Turn beef patty over, season with steak seasoning and cover with basting lid. Grill for an additional 4 minutes, or until internal temperature reaches 155F degrees.					
3	Place bacon on grill and cook for 3-4 minutes per side. Bacon is done when fat has reduced by 50% and bacon strip is bendable.					
4	Place Kaiser bun (cut side) on grill @ 350F for 2-1/2 minutes.					
5	Remove Kaiser bun from grill and using a rubber spatula, spread 1oz of 1000 Island Dressing on the top half of the bun and spread 1oz of mayonnaise on the bottom half of the bun. Place bun @ 3 o'clock position on the platter.					
6	Place green leaf lettuce on bottom half of Kaiser bun and add 2 pickle slices side by side. Then place tomato slice on top of pickle slices.					
7	When beef patty is almost cooked through, place cheese onto beef patty. Place bacon slices side by side on top of cheese and heat until cheese is 40% melted, about 45 seconds.					
8	Remove burger patty from grill and place on sliced tomato.					
9	Cap burger with top bun and insert frill picks as shown in photo.					
10	Place side choice @ 9 o'clock position on the platter.					
11	SERVER: Place steak knife under burger as shown in photo.					
Critical Sensitivities			Storage / Holding Procedures			
1	Patty is automatically cooked @ 155F degrees unless requested otherwise by Guest.		1			
2	Patty is not turned over more than once.		2			
3	Do not press on the patty with spatula.		3			
4	Basting lid is used only after flipping beef patty.		4			
5	Place bacon slices side by side, instead of criss-crossed.		5			
6	Bun is slightly crisp and golden in color.		6			