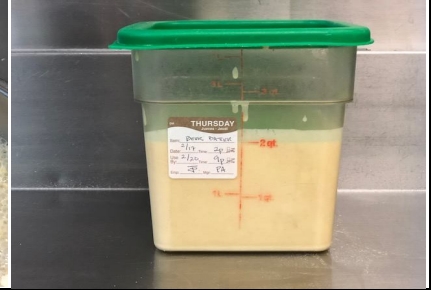


WAC Brand Standard Recipe (Proprietary & Confidential)

Prep Recipe Name: Beer Batter - McCormick
 Prep Recipe Category: Batters
 Effective Date: 1-Sep-22
 Work Station: Prep
 Shelf Life: 3 days
 Active Time: 10 minutes
 Total Time: 10 minutes
 Yields: 2 QTS (4lbs 8oz)



Equipment, Cooking Utensils and Plateware

Ingredients

Equipment, Cooking Utensils and Plateware		Ingredients				
Item	Details	Item	Unit Size	Unit Type	Instructions/Specifications	
1	Bowl	Large SS Mixing Bowl	1	Batter Mix	2 box	McComick 10oz WT box
2	Wire Whisk	SS Wire Whisk	2	Domestic Beer	2 cups	Budweiser
3	Food Container	4QT Clear Cambro Square Container	3	Water	2 cups	Cold Tap Water
4	Measuring Cups					

Preparation Instructions

- 1 Pour beer and water into mixing bowl.
- 2 Add 2 boxes dry batter mix.
- 3 Mix with wire whip until batter is smooth, approximately 2 minutes.
- 4 Place beer batter into a 4 qt storage container.
- 5 Cover with lid, label with product name, date prep, time prep, shelf life date and time, your initials and initials of MOD.
- 6 Store @ 41F or below.

Critical Sensitivities

Storage / Holding Procedures

1	1	Keep refrigerated @ 41F or below.
2	2	
3	3	
4	4	