

WAC Brand Standard Recipe (Proprietary & Confidential)

Entrée Name: Dungeness Crab BLT - **Lighter Serving**
 Menu Category: Salads
 Effective Date: 1-Sep-22
 Work Station: Pantry
 Cook Time: 6 minutes



| Equipment, Cooking Utensils and Plateware | Ingredients |
|---|-------------|
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| # | Item | Details | # | Item | Unit Size | Unit Type | Instructions/Specifications |
|---|-------------------|--|----|--------------------------------|-----------|-----------|--|
| 1 | Knife | 10" Chef's Knife | 1 | Crabmeat | 2oz | WT | Prep Recipe |
| 2 | Cutting Board | Counter top/poly | 2 | Salad Mix | 1 | servings | Fill to rim of 3/4 QT SS mixing bowl, Romaine Blend (ELM) Basic Salad Mix Recipe (EK/ENJ) |
| 3 | Egg Slicer | Aluminum Slicer | 3 | Diced Tomato | 1oz | WT | Prep Recipe |
| 4 | Ramekin | 2-1/2oz blue ramekin | 4 | Avocado | 1/4 | each | Sliced all the way through (5 cuts equals 6 slices) |
| 5 | Ladle | 2oz SS ladle | 5 | Egg | 1 | each | Large, hard boiled, sliced twice |
| 6 | Portioning Device | 3/4 QT SS mixing bowl for salad mix | 6 | Bacon | 1 | strip | 10/12ct, grilled per order then 1/2" chopped |
| 7 | Plating | 9" round bowl | 7 | Olives | 1oz | WT | Black, sliced |
| 8 | Plating | 7" Round side plate for garlic toast and/or salad dressing | 8 | Garlic Toast- ELM Only | 1 | slice | Prep Recipe |
| | | | 9 | Choice of dressing: | | | |
| | | | 10 | 1000 Island | 2oz | FL | |
| | | | 11 | Blue Cheese | 2oz | FL | |
| | | | 12 | Honey Mustard- ELM Only | 2oz | FL | |
| | | | 13 | Italian | 2oz | FL | |
| | | | 14 | Ranch | 2oz | FL | |

Preparation Instructions

- 1 Using garlic toast brown and hold prep recipe, prepare garlic toast.
- 2 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.
- 3 Using the 3/4 QT SS mixing bowl as your portioning device, measure salad mix to the rim of the bowl.
- 4 Mound salad mix on the 9" round bowl.
- 5 Place diced tomatoes @12 o'clock position on the salad as shown in the photo.
- 6 Remove bacon from grill and place on cutting board. Using your chef's knife, chop bacon into 1/2" pieces and place @ 2 o'clock position on the salad as shown in the photo.
- 7 Slice 1 avocado quarter and slightly fan pieces out. Place avocado slices @ 4 o'clock position on the salad as shown in the photo.
- 8 Using an egg slicer, slice egg twice, once lengthwise and then crosswise. Place egg @ 6 o'clock position on the salad as shown in the photo.
- 9 Place sliced olives @ 9 o'clock position on the salad as shown in the photo.
- 10 Place 2oz crabmeat in the center of salad making sure larger claw meat pieces are on top as shown in the photo.
- 11 **EK/ENJ SERVER:** Ladle dressing of choice into ramekin and place onto 7" side plate.
- 12 **ELM SERVER:** Ladle dressing of choice into ramekin and place onto 7" side plate. Place grilled garlic toast on side plate next to ramekin as shown in recipe photo.

| Critical Sensitivities | Storage / Holding Procedures |
|------------------------|------------------------------|
|------------------------|------------------------------|

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| 1 | Crabmeat is drained. | 1 | Keep crabmeat refrigerated at 41F or below. |
| 2 | No bruises or blemishes on avocado. | 2 | |
| 3 | Bacon is freshly cooked. | 3 | |
| 4 | Make sure larger claw pieces are on top of salad. | 4 | |