

WAC Brand Standard Recipe (Proprietary & Confidential)

Entrée Name: Smokehouse BLTA
 Menu Category: Sandwiches
 Effective Date: 1-Sep-22
 Work Station: Sandwich Grill
 Cook Time: 8 minutes



Equipment, Cooking Utensils and Plateware	Ingredients
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	Item	Details		Item	Unit Size	Unit Type	Instructions/Specifications
1	Flattop grill	Surface temperature @ 375F degrees for bacon and 350F for sandwich roll	1	Sandwich roll	1	each	Cut in half lengthwise
2	Cook's spatula	6" x 3" SS	2	Sliced Tomato	2	slices	Prep Recipe
3	Rubber Spatula	9" high heat for mayonnaise	3	Green Leaf Lettuce	2	whole leaf	
4	Cutting Board	Counter top/poly	4	Avocado	1/2	each	Sliced all the way through (5 cuts equals 6 slices per 1/4 avocado)
5	Knife	10" Serrated Knife	5	Bacon	3	strips	10/12ct, grilled per order
6	Plating	13" Oval Platter	6	Mayonnaise	2oz	WT	
			7	Club Frill Picks	2	each	4" L
			8	Choice of:			
			9	Coleslaw	4oz	scoop	Prep Recipe
			10	Fries	6oz	WT	Raw Weight
			11	Cottage Cheese	4oz	scoop	

Preparation Instructions

- 1 Prepare side of choice.
- 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 Place sandwich roll (cut side) on grill @ 350F for approximately 2-1/2 minutes.
- 4 Remove sandwich roll from grill and place on cutting board.
- 5 Using a rubber spatula, spread 1oz mayonnaise on each side of the grilled sandwich roll.
- 6 Place avocado slices on top half of sandwich roll.
- 7 Place green leaf lettuce on bottom half of the sandwich roll and add tomato slices on top of green leaf lettuce.
- 8 Place bacon on top of tomato slices.
- 9 Cap sandwich with top half of roll and insert frill picks as shown in photo.
- 10 Using a serrated knife, cut sandwich in half at a 60 degree angle.
- 11 Place sandwich halves @ 2-6 o'clock position on the platter as shown in photo.
- 12 Place side choice @ 9 o'clock position on the platter as shown in photo.
- 13 If Guest upgrades to soup or salad, sandwich is served on an 11" oval platter. Soup or salad choice is served separately per individual side recipe.

Critical Sensitivities	Storage / Holding Procedures
1 no blemishes or bruises on avocado	1
2	2
3	3
4	4