

WAC Brand Standard Recipe (Proprietary & Confidential)

Entrée Name:	Hash Browns - Cheese
Menu Category:	Basics
Effective Date:	1-Jan-23
Work Station:	Breakfast Grill
Cook Time:	6 minutes
Portions/Yield:	1- 6oz order



Equipment, Cooking Utensils and Plateware	Ingredients
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Equipment, Cooking Utensils and Plateware		Ingredients			
Item	Details	Item	Unit Size	Unit Type	Instructions/Specifications
1	Flattop Grill	Surface temperature set @ 375F degrees	1	Hash Browns	6oz WT Fresh, wide shred
2	Salt Shaker	Clear Cambro w/rose color lid	2	Kosher Salt	1/4 tsp
3	Dough Cutter	6x3 SS	3	Cheddar Cheese	2oz WT
4	Ladle	1oz SS	4	Griddle Oil	1oz FL Butter flavor
5	Spatula	6x3 SS Spatula			
6	Scoop	12oz Ice Scoop			
7	Pan	SS 6th Pan for griddle oil			

Preparation Instructions

- 1 Fill ice scoop to the rim with hash browns, 6oz WT per scoop.
- 2 Place hash browns onto grill.
- 3 Ladle 1oz griddle oil over hash browns.
- 4 Using your cook's spatula and dough cutter, spread out hash browns. Approximately 6"L X 6"W.
- 5 Season hash browns with kosher salt.
- 6 Cook hash browns for about 4-5 minutes, until underside is golden brown.
- 7 One minute prior to hash browns being done, evenly sprinkle 1.5oz of shredded cheddar cheese over hash browns.
- 8 Fold right side of hash browns over onto left side of hash browns and evenly sprinkle remainder of cheddar cheese (0.5oz) over hash browns.
- 9 Remove from grill and ready to serve.

Critical Sensitivities	Storage / Holding Procedures
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1	Griddle oil is kept hot on the grill in a SS 6th pan	1	
2	Hash browns are spread thin approximately 6"L X 6" W	2	
3	Hash browns standard surface appearance is 85% lightly golden brown, 15% crispy brown	3	
4	One minute prior to hash browns being done, evenly sprinkle 1.5oz of shredded cheddar cheese over hash browns.	4	