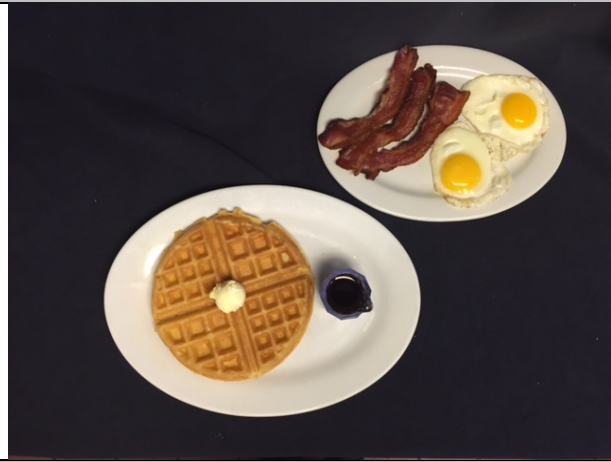


WAC Brand Standard Recipe (Proprietary & Confidential)

Entrée Name: Belgian Waffle Combo
 Menu Category: Crepes & Waffles
 Effective Date: 1-Jul-19
 Work Station: Breakfast Grill/Egg Grill
 Cook Time: 6 minutes



Equipment, Cooking Utensils and Plateware

Ingredients

Equipment, Cooking Utensils and Plateware		Ingredients					
Item	Details	Item	Unit Size	Unit Type	Instructions		
1	Flattop Grill	Surface temperature @ 375F degrees for breakfast meats	1	Waffle batter	4oz	FL	Prep Recipe
2	Flattop Grill	Surface Temperature @ 260F degrees for eggs any style	2	Eggs	2	each	Large AA Grade
3	Waffle Iron Maker	Waffle Iron	3	Non Stick Pan Coating	3 seconds	FL	Aerosol Spray
4	Ladle	4oz plastic ladle	4	Whipped Butter	7/8oz	WT	Salted
5	Cook's spatula	6" x 3" SS	5	Choice of:			
6	Butter Scoop	#70 SS Disher Scoop	6	Bacon	3	strips	10/12, grilled per order
7	Plating	13" Oval Platter	7	Pork Sausage Links	3	links	Grilled per order
8	Plating	11" Oval Platter	8	Chicken Apple Sausage Links	3	links	Grilled per order
9	Syrup pitcher	2oz clear plastic pitcher	9	Ham	2	slices	Each slice 2oz WT
			10	Pork Sausage Patties- ELM Only	3	patties	Grilled per order
			11	Choice of:			
			12	Pancake Syrup	2oz	FL	
			13	Marionberry Syrup- ELM Only	2oz	FL	

Preparation Instructions

- Using a 4oz plastic ladle, ladle 4oz of waffle batter onto the waffle iron. Activate waffle maker.
- Prepare breakfast meat of choice.
- Spray egg grill with non-stick spray and prepare eggs as requested by guest. Crack eggs directly on grill.
- When the waffle maker alarm sounds, remove the waffle from maker and place on the 13" oval platter.
- On 11" oval platter, place meat of choice @ 9 o'clock position and eggs @ 3 o'clock position as shown in photo.
- SERVER:** Place one scoop of butter in center of waffle and 2oz syrup pitcher next to waffle as shown in photo.

Critical Sensitivities

Storage / Holding Procedures

- | | | |
|---|---|-------------------------------|
| 1 | 1 | Waffle Batter is held at 41F. |
| 2 | 2 | |
| 3 | 3 | |
| 4 | 4 | |