

WAC Brand Standard Recipe (Proprietary & Confidential)

Entrée Name: Breakfast Bowl - Bacon Ham & Sausage
 Menu Category: Breakfast Bowls
 Effective Date: 1-May-22
 Work Station: Egg Grill
 Cook Time: 7 minutes



Equipment, Cooking Utensils and Plateware	Ingredients
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#	Item	Details	#	Item	Unit Size	Unit Type	Instructions
1	Flattop Grill	Surface temperature @ 350F for breakfast meats and 375F degrees for cheese/hash browns	1	Hash Browns - Cheese	1	servings	Basics Recipe - use steak seasoning in place of kosher salt
2	Flattop Grill	Surface Temperature @ 260F degrees for eggs	2	Cheddar Cheese	1/2oz	WT	Shredded
3	Ladle	2oz SS ladle for scrambled eggs	3	Chopped Bacon	1oz	WT	Prep Recipe
4	Spatula	6 x 3 SS	4	Chopped Pork Sausage	1oz	WT	Prep Recipe
5	Scoop	12oz Ice Scoop	5	Diced Ham	1oz	WT	
6	Dough cutter	6 x 3 SS	6	Avocado	1/4th	Each	Sliced all the way through (5 cuts equals 6 slices)
7	Plating	Yellow Bowl	7	Salsa	1oz	WT	
8	Plating	11" Oval Platter	8	Sour cream	1	tsp	Real Sour Cream
9	Ramekin	1-1/2oz Ramekin for Whipped Butter	9	Steak Seasoning	1/16oz	WT	Prep Recipe
10	Ice tea spoon	For sour cream	10	Eggs Liquid	4oz	FL	Pasteurized
			11	Green onions	1/2	tsp	Fresh, 1/4" chopped
			12	Non Stick Pan Coating	3 seconds	FL	Aerosol Spray
			13	Fresh Baked Biscuit w/ Whipped Butter	1	each	Prep Recipe

Preparation Instructions

- 1 Prepare Cheese Hash Browns. While Cheese Hash Browns are cooking, season with steak seasoning.
- 2 Spray grill with non-stick spray and place ham, bacon and sausage on grill and heat for approximately 2 minutes.
- 3 Spray egg grill with non stick spray and scramble liquid eggs on grill. Add 1/2oz shredded cheddar cheese to scrambled eggs. Remove scrambled eggs from grill using your spatula and dough cutter and place on top of cheese/hash browns.
- 4 Remove grilled breakfast meats and place @ 6 - 10 o'clock position in yellow bowl as shown in photo.
- 5 Fan avocado slices and place @ 12 - 4 o'clock position in yellow bowl as shown in photo.
- 6 Top avocado with 1oz salsa as shown in photo. Sprinkle green onions over yellow bowl entrée. Using an ice tea spoon, place a dollop of sour cream onto salsa as shown in photo.
- 7 Place biscuit and butter @ 9 o'clock position on the platter, next to yellow bowl.

Critical Sensitivities	Storage / Holding Procedures
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1		1	
2		2	
3		3	
4		4	