

WAC Brand Standard Recipe (Proprietary & Confidential)

Entrée Name:	Chicken-Fried Steak & Eggs - Lighter Serving
Menu Category:	Traditional Favorites
Effective Date:	1-Jul-19
Work Station:	Breakfast Grill/Egg Grill
Cook Time:	8 minutes



Equipment, Cooking Utensils and Plateware	Ingredients
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Equipment, Cooking Utensils and Plateware		Ingredients				
Item	Details	Item	Unit Size	Unit Type	Instructions	
1	Flattop Grill	Surface temperature @ 375F degrees for hash browns	1	Chicken Fried Steak	4oz	WT
2	Flattop Grill	Surface Temperature @ 260F degrees for eggs any style	2	Egg	1	each Large AA Grade
3	Deep Fryer	Set @ 350F Degrees for Chicken Fried Steak	3	Country Gravy	4oz	FL
4	Cook's Spatula	6" x 3" SS	4	Non stick Pan Coating	3 Seconds	FL Aerosol Spray
5	Ladle	2oz SS Ladle	5	Freshly-Baked Biscuit w/Whipped Butter	1	each Prep Recipe
6	Ramekin	1-1/2oz Ramekin for whipped butter	6	Choice of:		
7	Plating	11" Oval Platter	7	Hash Browns	1	serving Basics Recipe
8	Knife	Steak knife	8	Fresh Fruit	1	serving Basics Recipe
			9	Buttermilk Pancakes on request	2	each Basics Recipe

Preparation Instructions

- 1 Place Chicken Fried Steak into deep fryer basket and cook until golden brown, approximately 6 minutes.
- 2 While chicken fried steak is cooking, prepare side of choice (Hash Browns, Fresh Fruit or Pancakes).
- 3 While chicken fried steak is cooking, spray non-stick spray on 260F grill.
- 4 Prepare egg as requested by guest. Crack egg directly onto grill.
- 5 When chicken fried steak is done, lift basket from oil and allow to drain excess oil for 5 seconds.
- 6 Place 2oz country gravy @ 6 o'clock position on platter. Top country gravy with chicken fried steak. Top chicken fried steak with 2oz of gravy as shown in photo.
- 7 Place egg @ 3 o'clock position on platter.
- 8 For Hash Browns: Place Hash Browns @ center left of platter. Place Freshly-Baked Biscuit @ 9 o'clock position on platter.
- 9 For Fresh Fruit: Place Fresh Fruit @ 9 o'clock position on platter. Place Freshly-Baked Biscuit @ center left of platter.
- 10 For Pancakes: If pancakes are requested, place Chicken Fried Steak and egg on a 9" round plate and shingle the pancakes on another 9" round plate. Guest does not receive a biscuit when pancakes are requested.
- 11 SERVER: Place steak knife under the chicken fried steak as shown in photo.

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