

WAC Brand Standard Recipe (Proprietary & Confidential)

Prep Recipe Name: Chopped Bacon
 Prep Recipe Category: Meats/Poultry/Seafood
 Effective Date: 1-Dec-19
 Work Station: Prep
 Shelf Life: 3 days
 Active Time: 10 minutes
 Total Time: 10 minutes
 Yield: 2 LBS



Equipment, Cooking Utensils and Plateware

Ingredients

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Item	Details	Item	Unit Size	Unit Type	Instructions/Specifications
1	Knife 8" Chef's knife	1	Cooked Bacon Strips	2 LB	Daily's 10/12, Cooked, 1/2" chopped
2	Cutting Board Countertop/Poly				
3	Storage Containers 6th Pan Clear Cambro w/Lid (2)				

Preparation Instructions

- Place cooked bacon strips on the cutting board. Using a chef's knife, chop bacon strips crosswise 1/4"-1/2" thin as shown in photos.
- Place chopped bacon into storage containers.
- Cover with lid, label with product name, date prep, time prep, shelf life date and time, your initials and initials of MOD.
- Store @ 41F or below.

Critical Sensitivities

Storage / Holding Procedures

1	4 LBS raw bacon strips yields 1LB 4oz WT chopped bacon	1	Keep refrigerate @ 41F or below.
2		2	
3		3	
4		4	