

**WAC Brand Standard Recipe (Proprietary & Confidential)**

Entrée Name: Classic Eggs Benedict  
 Menu Category: Benedicts  
 Effective Date: 1-Jun-20  
 Work Station: Egg Grill  
 Cook Time: 6 minutes



**Equipment, Cooking Utensils and Plateware**

**Ingredients**

Item	Details	Item	Unit Size	Unit Type	Instructions
1	Flattop Grill Surface temperature is 350F degrees for English Muffin and Canadian bacon	1	English Muffin	2 halves	Grilled
2	Flattop Grill Surface temperature is 375F degrees for hash browns	2	Canadian Style Bacon	2 slices	Prep Recipe
3	Stock Pot 12" Brazier Pan	3	Eggs	2 each	Large AA grade
4	Slotted Spoon SS Slotted Serving Spoon	4	Hollandaise	2oz	FL
5	Cook's Spatula 6 x 3 SS	5	Chives	1/2 tsp	1/4" slice
6	Ladles 1oz ladle	6	Griddle Oil	1/2oz	FL Butter flavored
7	Plating 13" Oval Platter	7	Choice of:		
8	Knife Steak Knife	8	Hash Browns	1 serving	Basics Recipe
		9	Fresh Fruit	1 each	Basics Recipe

**Preparation Instructions**

- 1 Prepare side of choice.
- 2 Apply 1/2oz griddle oil to grill and place English muffin halves on grill, cut side down. Grill for approximately 2 minutes.
- 3 Using a stock pot and slotted serving spoon, poach eggs to medium or as specified by guest. Drain excess water prior to placing on Benedict.
- 4 Place Canadian bacon slices on grill and lightly grill for 30 seconds on each side.
- 5 Place grilled English muffin halves at an angle @ 2 o'clock and 6 o'clock positions on the platter.
- 6 Place in order on each English muffin half, grilled Canadian bacon and poached eggs.
- 7 Using a 1oz ladle, drizzle 1oz hollandaise sauce over each benedict half.
- 8 Sprinkle chives over benedicts.
- 9 Place side of choice @ 9 o'clock position on the platter as shown in photo.
- 10 SERVER: Place steak knife under benedict as shown in photo.
- 11 If pancakes are requested, place benedict on a 9" round plate and shingle 3 pancakes on another 9" round plate. Guest does not receive biscuit when pancakes are requested.

**Critical Sensitivities**

**Storage / Holding Procedures**

1	English muffin is grilled golden brown, surface has a thin crust.	1	
2		2	
3		3	
4		4	