

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

Entrée Name: Dungeness Crab Benedict - **Lighter Serving**  
 Menu Category: Benedicts  
 Effective Date: 1-Jun-20  
 Work Station: Egg Grill  
 Cook Time: 5 minutes



Equipment, Cooking Utensils and Plateware	Ingredients
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Item	Details	Item	Unit Size	Unit Type	Instructions	
1	Flattop Grill Surface temperature is 350F degrees for English Muffin and crab	1	English Muffin	1	halves	Grilled
2	Flattop Grill Surface temperature is 375F degrees for hash browns and bacon	2	Crabmeat	1oz	WT	Prep Recipe
3	Stock Pot 12" Brazier Pan	3	Bacon	1	slices	Grilled to order
4	Slotted Spoon SS Slotted Serving Spoon	4	Sliced Tomato	1	slices	Prep Recipe
5	Cook's Spatula 6 x 3 SS	5	Chives	1/4	tsp	1/4" slice
6	Ladles 1oz ladle	6	Hollandaise	1oz	FL	
7	Plating 11" Oval Platter	7	Non Stick Pan Coating	3 seconds	spray	Aerosol Spray
8	Knife Steak Knife	8	Eggs	1	each	Large AA grade
		9	Griddle Oil	1/4oz	FL	Butter Flavor
		10	Choice of:			
		11	Hash Browns	1	serving	Basics Recipe
		12	Fresh Fruit	1	serving	Basics Recipe

**Preparation Instructions**

- 1 Prepare side of choice (hash browns or fresh fruit).
- 2 Cook bacon for 3 minutes per side. Bacon is done when fat has reduced by 50% and bacon strip is bendable.
- 3 Apply griddle oil to grill and place English muffin half on grill, cut side down. Grill for approximately 2 minutes.
- 4 Place pre-portioned crab onto grill and heat crab for approximately 3 minutes. **LEAVE CRAB ON PAPER PATTY WHILE BEING HEATED ON GRILL.**
- 5 Using a stock pot and slotted serving spoon, poach the egg to medium or as specified by guest. Drain excess water prior to placing on Benedict.
- 6 Using dough cutter, cut bacon strip in half crosswise.
- 7 Place tomato slice on grill and lightly grill for 10 seconds on each side.
- 8 Place grilled English muffin half @ 3 o'clock position on the platter.
- 9 Place in order on English muffin half, grilled tomato, two half pieces of bacon, 1oz crab and poached egg.
- 10 Using a 1oz ladle, drizzle 1oz hollandaise sauce over Benedict.
- 11 Sprinkle chives over benedict.
- 12 Place side of choice @ 9 o'clock position on the platter as shown in photo.
- 13 SERVER: Place steak knife under benedict as shown in photo.
- 14 If pancakes are requested, place benedict on a 9" round plate and shingle 2 pancakes on another 9" round plate. Guest does not receive biscuit when pancakes are requested.

Critical Sensitivities	Storage / Holding Procedures
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1 Using dough cutter, cut each bacon strip in half crosswise.	1
2 English muffin is grilled golden brown, surface has a thin crust.	2
3	3
4	4