

WAC Brand Standard Recipe (Proprietary & Confidential)

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



Equipment, Cooking Utensils and Plateware

Ingredients

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 crab	1	English Muffin	2	halves	Grilled
2	Flattop Grill	Surface temperature is 375F degrees for hash browns and bacon	2	Crabmeat	2oz	WT	Prep Recipe
3	Stock Pot	12" Brazier Pan	3	Bacon	2	slices	Grilled to order
4	Slotted Spoon	SS Slotted Serving Spoon	4	Sliced Tomato	2	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	2oz	FL	
7	Plating	13" Oval Platter	7	Non Stick Pan Coating	3 seconds	spray	Aerosol Spray
8	Knife	Steak Knife	8	Eggs	2	each	Large AA grade
			9	Griddle Oil	1/2oz	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 approximately 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 halves on grill, cut side down. Grill for approximately 2 minutes.
- 4 Place pre-portioned crab onto grill and heat 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 eggs to medium or as specified by guest. Drain excess water prior to placing on Benedict.
- 6 Using dough cutter, cut each bacon strip in half crosswise.
- 7 Place tomato slices on grill and lightly grill for 10 seconds on each side.
- 8 Place grilled English muffin halves at an angle @ 6 o'clock and 2 o'clock positions on the platter.
- 9 Place in order on each 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 each Benedict half.
- 11 Sprinkle chives over benedicts.
- 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 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	Using dough cutter, cut each bacon strip in half crosswise.	2	
3		3	
4		4	