

WAC Brand Standard Recipe (Proprietary & Confidential)

Entrée Name: Breakfast Burrito
 Menu Category: FP2 2022
 Effective Date: 1-Mar-22
 Work Station: Egg Grill
 Cook Time: 5 Minutes



Equipment, Cooking Utensils and Plateware			Ingredients				
	Item	Details		Item	Unit Size	Unit Type	Instructions
1	Flattop Grill	Surface temperature @ 350F degrees for grilled ingredients	1	Liquid Eggs	6oz	FL	Pasteurized
2	Flattop Grill	Surface temperature @ 260F degrees for liquid eggs	2	Pork Sausage	2oz	WT	Prep Recipe
3	Ladle	2oz SS Ladle for liquid eggs	3	Onion	2oz	WT	Prep Recipe
4	Ladle	1oz Ladle for salsa	4	Cheddar Cheese	2oz	WT	Shredded
5	Knife	8" Chef's knife	5	Flour Tortilla	1	each	12-inch Flour Tortilla
6	Cutting Board	Counter top/Poly	6	Salsa	2oz	FL	1oz inside, 1oz outside
7	Cook's Spatula	6 x 3 SS turner	7	Avocado	1/4	each	Sliced all the way through (5 cuts equals 6 slices)
8	Dough Cutter	6 x 3 SS	8	Sour Cream	1	tsp	Real Sour Cream
9	Plating	13" Oval Platter	9	Non Stick Pan Coating	3 seconds	FL	Aerosol Spray
			10	Choice of:			
			11	Hash Browns	1	each	Basics Recipe
			12	Fresh Fruit	1	serving	Basics Recipe

Preparation Instructions

- 1 Prepare side of choice.
- 2 Spray grill with non-stick spray.
- 3 Place onions and chopped pork sausage links on grill and cook for approximately 2 minutes.
- 4 Place flour tortilla flat on grill and cook until soft, approximately 30 seconds per side.
- 5 Using a 2oz ladle, add liquid eggs to grilled sausage/onion and scramble together.
- 6 Remove tortilla from grill and place onto cutting board. Place scrambled eggs mixture onto center of flour tortilla.
- 7 Sprinkle shredded cheddar cheese over scrambled egg mixture.
- 8 Using a 1oz ladle, pour 1oz of salsa lengthwise over scrambled egg mixture.
- 9 Fold left and right sides of tortilla in approximately 2" and then roll up from the bottom, three folds, with the final edge folded underneath. Place burrito @ 2 - 6 o'clock position on platter.
- 10 Top burrito with 1oz salsa, over the center crosswise, as shown in photo. Place slices of fanned avocado over top. Using an ice tea spoon, place 1oz sour cream on top of fanned avocado as shown in photo.
- 11 Place side of choice @ 9 o'clock position on platter.

Critical Sensitivities		Storage / Holding Procedures	
1	No brown spots on avocado.	1	Liquid eggs are stored refrigerated @ 41F degrees or below
2		2	
3		3	
4		4	

WAC Brand Standard Recipe (Proprietary & Confidential)

Entrée Name: French Toast Sandwich
 Menu Category: FP2 2022
 Effective Date: 1-Mar-22
 Work Station: 6ft Breakfast 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 @ 350F degrees for French Toast and 375F for breakfast meats and hash browns	1	French Toast Batter	2oz	FL	Prep Recipe
2	Flattop Grill	Surface Temperature @ 260F degrees for eggs any style	2	French Toast	2	slices	1" French Bread
3	Cooks Spatula	6 x 3 SS	3	Ham	2oz	WT	Prep Recipe - Sandwich
4	Dough cutter	6 x 3 SS	4	Bacon	2	strips	10/12ct, grilled per order
5	Ladle	1oz SS ladle	5	Griddle Oil	1oz	FL	Butter Flavored
6	Pan	SS 6th pan for griddle oil	6	Eggs	2	Each	Large Grade AA
7	Plating	Brule Dish for Fresh Fruit	7	Cheddar Cheese	1oz	WT	Shredded
8	Plating	13" Oval Platter	8	Pancake Syrup	2oz	FL	
9	Ramekin	4oz Ramekin for Pancake Syrup	9	Non Stick Pan Coating	3 seconds	FL	Aerosol Spray
			10	Choice of:			
			11	Hash Browns	1	each	Basics Recipe
			12	Fresh Fruit	1	serving	Basics Recipe

Preparation Instructions

- 1 Prepare side of choice (hash browns or fresh fruit).
- 2 Place bacon on grill and cook for approximately 3-4 minutes per side. Bacon is done when fat has reduced by 50% and bacon strip is bendable.
- 3 Using 1oz ladle, place 1oz oil on grill. Spread oil with your 6" x 3" cook's spatula.
- 4 Drop a bread slice into French toast batter. Quickly turn bread over to coat both sides of bread.
- 5 Place bread slice on pre-oiled grill and repeat with remaining bread slice.
- 6 Cook until bread slices are 75% golden brown, approximately 2-1/2 minutes. Turn bread slices over and continue to cook until surface is 75% golden brown.
- 7 Spray egg grill with non-stick spray, prepare eggs over hard or as requested by Guest. Crack eggs directly on grill.
- 8 Spray grill with non-stick spray and place ham slices on grill and cook for 30 seconds per side.
- 9 Using dough cutter, cut bacon slices in half crosswise and place on one French Toast slice. Top bacon with ham slices. Top ham slices with over hard eggs and sprinkle with 1oz cheddar cheese.
- 10 Top cheddar cheese with French Toast slice.
- 11 Remove French Toast sandwich from grill and place @ 2 - 6 o'clock diagonally on the platter as shown in photo.
- 12 Place hash browns or side of fresh fruit @ 9 o'clock position on platter as shown in photo.
- 13 SERVER: Pour 2oz pancake syrup into 4oz and place next to French Toast sandwich as shown in photo.
- 14 SERVER: Place steak knife under French Toast sandwich as shown in photo.

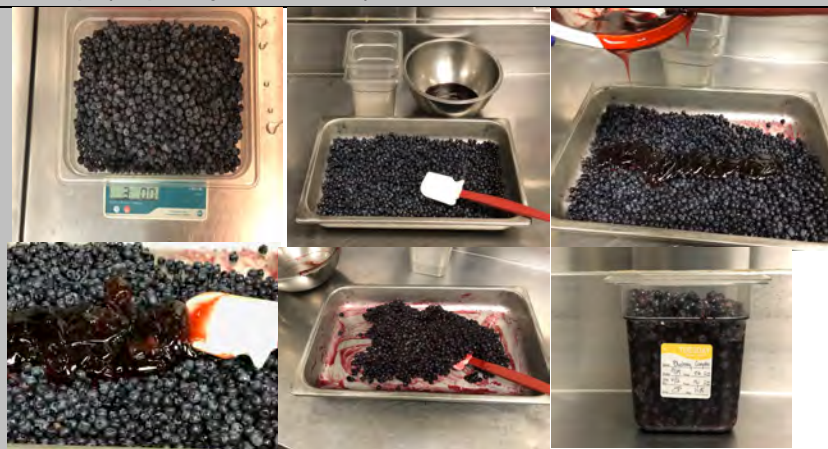
Critical Sensitivities

Storage / Holding Procedures

1	Both sides of slices should be 75% golden brown.	1	French Toast Batter is held at 41F or below.
2	Occasionally stir batter so cinnamon spice is evenly distributed throughout batter while in use.	2	
3		3	
4		4	

WAC Brand Standard Recipe (Proprietary & Confidential)

Prep Recipe Name: Blueberry Compote
 Prep Recipe Category: FP2 2022
 Effective Date: 1-Mar-22
 Work Station: Prep
 Shelf Life: 5 days
 Active Time: 15 minutes
 Total Time: 20 minutes
 Yield: 4 LBS 2oz WT



Equipment, Cooking Utensils and Plateware

Ingredients

Equipment, Cooking Utensils and Plateware		Ingredients			
Item	Details	Item	Unit Size	Unit Type	Instructions
1	Pans 4" Deep Full Size Hotel Pans	1	IQF Whole Blueberries	3lbs	WT IQF, Thawed
2	Spatula Rubber Spatula	2	Strawberry Glaze	20oz	WT
3	Colander Large Metal Colander	3			
4	Container 4 qt Clear Square Container w/lid	4			
5	Scale Accurate	5			
6	Mixing Bowl Large SS	6			

Preparation Instructions

- 1 Remove IQF whole blueberries from freezer. Weigh 3lbs of berries for recipe.
- 2 Place whole blueberries into full size hotel pan, cover with plastic wrap and label with date. Place in refrigerator to thaw over night.
- 3 Next Day: Place thawed blueberries into colander and drain juices for approximately 30 minutes. Place drained blueberries in a large s/s mixing bowl.
- 4 Measure 20oz WT strawberry glaze and place into mixing bowl with drained blueberries.
- 5 Using a rubber spatula, gently and evenly fold strawberry glaze into blueberries.
- 6 Place compote into 6th pan food storage containers. Cover, label and date container.
- 7 Store blueberry compote refrigerated @ 41F or below until ready to use. While in use, hold and serve at room temperature.

Critical Sensitivities

Storage / Holding Procedures

1	Always measure ingredients.	1	Held at room temperature while in use.
2	Berries will take approximately 2 days to fully thaw if making double batch or more.	2	"Back-ups" are refrigerated @ 41F or below.
3	Berries are fully drained prior to folding glaze with berries.	3	Shelf life is 5 days.
4	To keep berries whole, use care when folding glaze with berries.	4	

WAC Brand Standard Recipe (Proprietary & Confidential)

Prep Recipe Name: Blueberry Sauce
 Prep Recipe Category: FP2 2022
 Effective Date: 1-Mar-22
 Work Station: Prep
 Shelf Life: 5 days
 Active Time: 15 minutes
 Total Time: 20 minutes
 Yield: 48oz FL or 4 LBS



Equipment, Cooking Utensils and Plateware

Ingredients

Equipment, Cooking Utensils and Plateware		Ingredients				
Item	Details	Item	Unit Size	Unit Type	Instructions	
1	Wire Whip	SS Hand held				
2	Spatula	Rubber Spatula				
3	Blender					
4	Squeeze Bottle	Plastic				
5	Scale	Accurate				
6	Mixing Bowl	Large SS				
		1	IQF Whole Blueberries	1	LB	Thawed
		2	Strawberry Glaze	2 1/2	LB	
		3	Cold Water	1	cup	

Preparation Instructions

- 1 Weigh 1lb thawed undrained IQF whole blueberries and measure 1 cup cold water.
- 2 Place thawed blueberries and cold water in blender and blend until blueberries are pureed. Approximately 45 seconds.
- 3 Weigh 2 1/2 LBS strawberry glaze in a mixing bowl.
- 4 Add blueberry puree to strawberry glaze and using a hand held wire whisk, blend ingredients until sauce is smooth.
- 5 Transfer Blueberry sauce into plastic squeeze bottle.
- 6 Store blueberry sauce refrigerated @ 41F or below.

Critical Sensitivities

Storage / Holding Procedures

1	Always measure ingredients.	1	Held at room temperature while in use.
2		2	Shelf life is 5 days.
3		3	Back-ups are stored refrigerated at 41F or below.
4		4	

WAC Brand Standard Recipe (Proprietary & Confidential)

Entrée Name: Blueberry Banana Crepe Combo
 Menu Category: FP2 2022
 Effective Date: 1-Mar-22
 Work Station: Breakfast 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 @ 350F degrees crepes. 375F for breakfast meat.	1	Crepe Batter	6oz	FL	Prep Recipe
2	Flattop Grill	Surface temperature @ 260F degrees for eggs any style	2	Eggs	2	each	Large AA Grade
3	Ladle	3oz SS Ladle - For Crepes	3	Whipped Cream	1oz	WT	Real Dairy Whipped Cream
4	Ladle	2oz SS Ladle - For Compote	4	Cream Cheese Icing	2oz	WT	Prep Recipe
5	Spatula	6" x 3" SS	5	Powdered Sugar	1	tsp	
6	Sifter	Handheld sifter for Powdered Sugar	6	Non Stick Pan Coating	3 seconds	FL	Aerosol Spray
7	Plating	11" Oval Plate	7	Blueberry Compote	6oz	WT	Prep Recipe
8	Plating	10" Square Plate	8	Blueberry Sauce	2oz	FL	Prep Recipe
			9	Banana	1	each	Cut 1/4" thick
			10	Choice of:			
			11	Bacon	3	strips	10/12ct, grilled per order
			12	Pork Sausage	3	links	Grilled per order
			13	Ham	2	slices	Each slice 2oz WT
			14	Chicken Apple Sausage	2	links	Grilled per order
			15	Pork Sausage Patties (ELM Only)	2	patties	Grilled per order

Preparation Instructions

- Spray grill with non-stick spray. Using 3oz ladle, ladle 6oz Swedish Crepe Batter on grill.
- Using spatula, quickly spread crepe batter into a 12L x 9W thin sheet. Cook until the grill side is lightly golden brown, approximately 2-1/2 minutes.
- While crepe is cooking, prepare breakfast meat of choice.
- Spray egg grill with non-stick spray and prepare eggs as requested by guest. Crack eggs directly on grill.
- Slice the thin sheet of batter in half lengthwise. Flip the crepes over and continue to cook until it is lightly golden brown, approximately 2-1/2 minutes.
- Slice banana crosswise into 1/4" thick slices.
- Using 2oz ladle, place 2oz of blueberry compote on right side of each crepe. Add 1/3rd of sliced bananas onto blueberry compote. Set aside remaining bananas for topping crepes.
- Fold each crepe into a 6L x 2-1/2W dimension. Remove crepes from grill and place diagonally on 10" square plate as shown in photo. Drizzle 2oz of blueberry compote across crepes so that it cascades over as shown in photo.
- Top blueberry compote with remainder of sliced bananas.
- Drizzle 2oz cream cheese icing over the crepes.
- Drizzle 2oz blueberry sauce over crepes along side of cream cheese icing as shown in photo.
- Using handheld sifter, sprinkle powdered sugar over the crepes.
- SERVER: Top center of crepe entrée with 1oz whipped cream, the size of a tennis ball.
- On an 11" oval platter, place meat of choice @ 9 o'clock position and eggs @ 3 o'clock position as shown in photo.

Critical Sensitivities

Storage / Holding Procedures

1		1	Crepe Batter is held refrigerated at 41F.
2		2	Berry sauce is stored and held refrigerated at 41F or below.
3		3	While in use Blueberry compote is stored at room temperature.
4		4	Blueberry compote "back-ups" are held refrigerated at 41F or below.

WAC Brand Standard Recipe (Proprietary & Confidential)

Entrée Name: Blueberry Banana Crepes (2)
 Menu Category: FP2 2022
 Effective Date: 1-Mar-22
 Work Station: Breakfast Grill
 Cook Time: 6 minutes



Equipment, Cooking Utensils and Plateware	Ingredients
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	Item	Details		Item	Unit Size	Unit Type	Instructions
1	Flattop Grill	Surface temperature @ 350F degrees	1	Crepe Batter	6oz	FL	Prep Recipe
2	Ladle	3oz SS Ladle - For crepes	2	Non Stick Pan Coating	3 seconds	FL	Aerosol Spray
3	Ladle	2oz SS Ladle -For compote	3	Whipped Cream	1oz	WT	Real Dairy Whipped Cream
4	Spatula	6" x 3" SS	4	Cream Cheese Icing	2oz	WT	Prep Recipe
5	Sifter	Handheld sifter for Powdered Sugar	5	Blueberry Compote	6oz	WT	Prep Recipe
6	Plating	10" Square Plate	6	Blueberry Sauce	2oz	FL	Prep Recipe
			7	Banana	1	each	Cut 1/4" thick
			8	Powdered Sugar	1	tsp	

Preparation Instructions

- 1 Spray grill with non-stick spray. Using 3oz ladle, ladle 6oz Swedish Crepe Batter on grill.
- 2 Using spatula, quickly spread crepe batter into a 12L x 9W thin sheet. Cook until the grill side is lightly golden brown, approximately 2-1/2 minutes.
- 3 Slice the thin sheet of batter in half lengthwise. Flip the crepes over and continue to cook until it is lightly golden brown, approximately 2-1/2 minutes.
- 4 Slice banana crosswise into 1/4" thick slices.
- 5 Using 2oz ladle, place 2oz of blueberry compote on right side of each crepe. Add 1/3rd of sliced bananas onto blueberry compote. Set aside remaining bananas for topping crepes.
- 6 Fold each crepe into a 6L x 2-1/2W dimension. Remove crepes from grill and place diagonally on 10" square plate as shown in photo. Drizzle 2oz of blueberry compote across crepes so that it cascades over as shown in photo.
- 7 Top blueberry compote with remainder of sliced bananas.
- 8 Drizzle 2oz cream cheese icing over the crepes.
- 9 Drizzle 2oz blueberry sauce over the crepes along side of cream cheese icing as shown in photo.
- 10 Using handheld sifter, sprinkle powdered sugar over the crepes.
- 11 SERVER: Top center of crepe entrée with 1oz whipped cream, the size of a tennis ball.

Critical Sensitivities	Storage / Holding Procedures
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1		1	Crepe Batter is held refrigerated at 41F.
2		2	Blueberry sauce is stored and held refrigerated at 41F or below.
3		3	While in use Blueberry compote is stored at room temperature.
4		4	Blueberry Compote "back-ups" are held refrigerated at 41F or below.

WAC Brand Standard Recipe (Proprietary & Confidential)

Entrée Name: Blueberry Banana German Pancake Combo
 Menu Category: FP2 2022
 Effective Date: 1-Mar-22
 Work Station: Breakfast Grill/Egg Grill
 Cook Time: 10-12 minutes



Equipment, Cooking Utensils and Plateware

Ingredients

Equipment, Cooking Utensils and Plateware		Ingredients			
Item	Details	Item	Unit Size	Unit Type	Instructions
1	Convection Oven Oven temperature @ 425F degrees	1	German Pancake Batter	9oz	FL Prep Recipe
2	Conventional Oven Oven temperature @ 450F degrees	2	Non Stick Pan Coating	3 seconds	FL Aerosol Spray
3	Flattop Grill Surface temperature @ 375F degrees for breakfast meat	3	Blueberry Compote	4oz	WT Prep Recipe
4	Flattop Grill Surface temperature @ 260F degrees for eggs any style	4	Banana	1/2	whole 1/4" slices
5	German Pancake Pan 12-1/2" Steel Fry Pan	5	Powdered Sugar	1/2oz	WT
6	Sifter Handheld sifter for Powdered Sugar	6	Eggs	2	each Large Grade AA
7	SS Ladle 3oz SS Ladle	7	Choice of:		
8	SS Ladle 2oz SS Ladle	8	Bacon	3	strips 10/12ct, grilled per order
9	Baking Timer Digital timer/alarm set for 12 minutes (Adjust according to Altitude)	9	Pork Sausage	3	links Grilled per order
10	Spatula 6" x 3" SS turner	10	Chicken Apple Sausage	2	links Grilled per order
11	Plating 11" Oval Platter	11	Ham	2	slices Each slice 2oz WT
12	Plating 12" White Round Plate	12	Pork Sausage Patties (ELM Only)	2	patties Grilled per order

Preparation Instructions

- 1 Spray German Pancake pan with non-stick spray.
- 2 Using a 3oz ladle, give the German Pancake batter a quick stir. Ladle 9oz of batter into the German Pancake pan.
- 3 Place pan into oven and activate pre-programmed digital timer. Baking time is approximately 12 minutes @ 450F degrees.
- 4 Prepare breakfast meat of choice.
- 5 Spray egg grill with non-stick spray and prepare eggs as request by guest. Crack eggs directly onto grill.
- 6 Slice half a banana and set aside.
- 7 When timer alarm beeps, remove German Pancake from oven and place on 12" white round plate.
- 8 Using a 2oz ladle, place 4oz blueberry compote in center of German Pancake.
- 9 Sprinkle banana slices over blueberry compote.
- 10 Sprinkle powdered sugar over Blueberry Banana German Pancake
- 11 On 11" oval platter, place meat of choice @ 9 o'clock position and eggs @ 3 o'clock position as shown in photo.

Critical Sensitivities

Storage / Holding Procedures

1	Oven is Calibrated. Baking Timer is used.	1	German Pancake Batter is stored at 41F degrees or below.
2	German Pancake Pans are clean.	2	Batter does not exceed two day shelf life.
3		3	While in use Blueberry compote is stored at room temperature.
4		4	Blueberry compote "back-ups" are held refrigerated at 41F or below.

WAC Brand Standard Recipe (Proprietary & Confidential)

Entrée Name: Blueberry Banana German Pancake
 Menu Category: FP2 2022
 Effective Date: 1-Mar-22
 Work Station: Breakfast Grill
 Cook Time: 10-12 minutes



Equipment, Cooking Utensils and Plateware

Ingredients

Equipment, Cooking Utensils and Plateware		Ingredients					
Item	Details	Item	Unit Size	Unit Type	Instructions		
1	Convection Oven	Oven temperature @ 425 degrees	1	German Pancake Batter	9oz	FL	Prep Recipe
2	Conventional Oven	Oven temperature @ 450F degrees	2	Non Stick Pan Coating	3 seconds	FL	Aerosol Spray
3	German Pancake Pan	12-1/2" Steel Fry Pan	3	Blueberry Compote	4oz	WT	Prep Recipe
4	Cambro Shaker	Clear plastic container for Powdered Sugar	4	Banana Slices	1/2	Whole	1/4" slices
5	SS Ladle	3oz SS Ladle	5	Powdered Sugar	1/2oz	WT	
6	Baking Timer	Digital timer/alarm set for 12 minutes (Adjust according to					
7	Serving spoon	Slotted serving spoon					
8	Cutting Board	Counter top/poly					
9	Knife	10" chef's knife					
10	Plating	12" White Round Plate					

Preparation Instructions

- 1 Spray German Pancake pan with non-stick spray.
- 2 Using a 3oz ladle, give the German Pancake batter a quick stir. Ladle 9oz of batter into the German Pancake pan.
- 3 Place pan into oven and activate pre-programmed digital timer. Baking time is approximately 12 minutes @ 450F degrees.
- 4 Slice half a banana and set aside.
- 5 When timer alarm beeps, remove German Pancake from oven and place on 12" white round plate.
- 6 Using a 2oz ladle, place 4oz blueberry compote in center of German Pancake.
- 7 Sprinkle banana slices over blueberry compote.
- 8 Sprinkle powdered sugar over Blueberry Banana German Pancake

Critical Sensitivities

Storage / Holding Procedures

1	Oven is Calibrated. Baking Timer is used.	1	German Pancake Batter is stored at 41F degrees or below.
2	German Pancake Pans are clean.	2	Batter does not exceed two day shelf life.
3		3	
4		4	