

WAC Brand Standard Recipe (Proprietary & Confidential)

Entrée Name: Fresh Fruit Waffle
 Menu Category: FP3 2021
 Effective Date: 1-Apr-21
 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	Waffle Iron Maker Waffle Iron	1	Waffle Batter	4oz	FL Prep Recipe
2	Ramekin 2-1/2oz for measuring Thawed Blueberries	2	Thawed Blueberries	1.5oz	WT Fill 2-1/2oz ramekin 1/4" below rim for portion control
3	Ladle 4oz plastic ladle	3	Fresh Strawberry Compote	3oz	WT Prep Recipe
4	Cutting Board Counter top/poly	4	Fresh Blueberries	1oz	WT Whole
5	Knife 10" Chef's Knife	5	Banana	1/2	Whole 1/4" slices
6	Plating 9" Round Plate	6	Whipped Cream	1oz	WT
7	Serving Spoon Slotted serving spoon	7	Cream Cheese Icing	2oz	WT
8	Hand Held Sifter for powdered sugar	8	Powdered Sugar	1/4oz	WT

Preparation Instructions

- 1 Using a 4oz plastic ladle, ladle 4oz of waffle batter onto the waffle iron.
- 2 Place thawed blueberries on top of waffle batter. Activate waffle maker.
- 3 When the waffle maker alarm sounds, remove the waffle from maker and place it on 9" round plate.
- 4 Sprinkle 1oz fresh blueberries and sprinkle over waffle.
- 5 Slice half a banana and sprinkle over center of waffle.
- 6 Using a slotted serving spoon, top bananas with fresh strawberries.
- 7 Drizzle cream cheese icing over waffle.
- 8 Sprinkle powdered sugar over waffle and fruit.
- 9 SERVER: Using the aerosol whipped cream can, pipe whipped cream around outer edge of waffle.

Critical Sensitivities

Storage / Holding Procedures

1	Strawberries and bananas should be free of blemishes.	1	Waffle Batter is held refrigerated at 41F or below.
2		2	
3		3	
4		4	

WAC Brand Standard Recipe (Proprietary & Confidential)

Entrée Name: Fresh Fruit Waffle Combo
 Menu Category: FP3 2021
 Effective Date: 1-Apr-21
 Work Station: 6ft 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 @ 375F degrees for breakfast meat	1	Waffle Batter	4oz	FL	Prep Recipe
2	Flattop Grill	Surface Temperature @ 260F degrees for eggs any style	2	Thawed Blueberries	1.5oz	WT	Fill 2-1/2oz ramekin, 1/4" below rim for portion control
3	Waffle Iron Maker	Waffle Iron	3	Fresh Strawberry Compote	3oz	WT	Prep Recipe
4	Ladle	4oz plastic ladle	4	Fresh Blueberries	1oz	WT	Whole
5	Cutting Board	Counter top/poly	5	Banana	1/2	Whole	1/4" slices
6	Knife	10" Chef's Knife	6	Whipped Cream	1oz	WT	
7	Hand Held Sifter	for powdered sugar	7	Cream Cheese Icing	2oz	WT	
8	Plating	9" Round Plate	8	Powdered Sugar	1/4oz	WT	
9	Plating	11" Oval Platter	9	Eggs	2	Each	Large Grade AA
10	Ramekin	2-1/2oz Ramekin for measuring thawed blueberries	10	Non Stick Pan Coating	3 seconds	FL	Aerosol Spray
11	Serving Spoon	Slotted serving spoon	11	Choice of:			
			12	Bacon	3	strips	10/12, grilled per order
			13	Pork Sausage Link	3	links	Grilled per order
			14	Ham	2	slices	Each slice 2oz WT
			15	Chicken Apple Sausage Links	2	links	Grilled per order
			16	Pork Sausage Patties-ELM Only	2	patties	Grilled per order

Preparation Instructions

- 1 Prepare breakfast meat of choice.
- 2 Using a 4oz plastic ladle, ladle 4oz of waffle batter onto the waffle iron.
- 3 Place thawed blueberries on top of waffle batter. Activate waffle maker.
- 4 Spray egg grill with non-stick spray and prepare eggs as requested by guest. Crack eggs directly on grill.
- 5 When the waffle maker alarm sounds, remove the waffle from maker and place it on 9" round plate.
- 6 Sprinkle 1oz fresh blueberries over waffle.
- 7 Slice half a banana and sprinkle over center of waffle.
- 8 Using a slotted serving spoon, top bananas with fresh strawberries.
- 9 Drizzle cream cheese icing over waffle.
- 10 Sprinkle powdered sugar over waffle and fruit.
- 11 On 11" oval platter, place meat of choice @ 9 o'clock position and eggs @ 3 o'clock position.
- 12 SERVER: Using the aerosol whipped cream can, pipe whipped cream around outer edge of waffle.

Critical Sensitivities	Storage / Holding Procedures
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1	Strawberries and bananas should be free of blemishes.	1	Waffle Batter is held refrigerated at 41F or below.
2		2	
3		3	
4		4	

WAC Brand Standard Recipe (Proprietary & Confidential)

Entrée Name: Fresh Strawberry Crepes (2)
 Menu Category: FP3 2021
 Effective Date: 1-Apr-21
 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	1	Swedish Crepe Batter	6oz	FL	Prep Recipe
2	Ladle	2oz and 3oz SS Ladle	2	Fresh Strawberry Compote	6oz	WT	Prep Recipe
3	Spatula	6" x 3" SS	3	Whipped Cream	1oz	WT	Real Dairy Whipped Cream
4	Serving spoon	Slotted serving spoon	4	Cream Cheese Icing	2oz	WT	Prep Recipe
5	Hand Held Sifter	for powdered sugar	5	Powdered Sugar	1	tsp	
6	Plating	10" Square Plate	6	Non-stick pan spray	3 seconds	FL	Aerosol Spray

Preparation Instructions

- 1 Spray grill with non-stick pan spray.
- 2 Using a 3oz ladle, mix crepe batter and ladle 6oz crepe batter on to grill.
- 3 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.
- 4 Slice the thin sheet of batter in half lengthwise. Flip the crepes over and continue to cook until it is lightly golden brown, approximately 1 minute.
- 5 Using a slotted serving spoon, place 2oz of fresh strawberry compote on right side of each crepe.
- 6 Fold each crepe into a 6L x 2-1/2W dimension. Remove crepes from grill and place on 10" square plate. Using a the slotted serving spoon, place 2oz of fresh strawberry compote across crepes so that it cascades over as shown in photo.
- 7 Drizzle 2oz cream cheese icing over the crepes.
- 8 Sprinkle powdered sugar over crepes.
- 9 SERVER: Top center of crepe entrée with 1oz whipped cream, the size of a tennis ball.

Critical Sensitivities

Storage / Holding Procedures

1	Crepes should have soft & spongy texture.	1	Crepe Batter is held refrigerated at 41F or below.
2	Strawberries are free of blemishes.	2	Fresh Strawberry Compote is held refrigerated at 41F or below.
3		3	
4		4	

WAC Brand Standard Recipe (Proprietary & Confidential)

Entrée Name: Fresh Strawberry Crepes Combo
 Menu Category: FP3 2021
 Effective Date: 1-Apr-21
 Work Station: Breakfast Grill/Egg 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 for crepes and 375F for breakfast meats	1	Swedish 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	2oz SS Ladle	3	Fresh Strawberry Compote	6oz	WT	Prep Recipe
4	Spatula	6" x 3" SS	4	Whipped Cream	1oz	WT	Real Dairy Whipped Cream
5	Hand Held Sifter	for powdered sugar	5	Cream Cheese Icing	2oz	WT	Prep Recipe
6	Plating	10" Square Plate	6	Powdered Sugar	1	tsp	
7	Plating	11" Oval Plate	7	Non Stick Pan Coating	3 seconds	FL	Aerosol Spray
8	Ladle	3oz SS Ladle	8	Choice of			
9	Serving spoon	Slotted serving spoon	9	Bacon	3	strips	10/12ct, grilled to order
			10	Pork Sausage Link	3	links	Grilled per order
			11	Ham	2	slices	Each slice 2oz WT
			12	Chicken Apple Sausage Links	2	links	Grilled per order
			13	Pork Sausage Patties-ELM Only	2	patties	Grilled to order

Preparation Instructions

- 1 Prepare breakfast meat of choice.
- 2 Spray grill with non-stick spray. Using 3oz ladle, ladle 6oz Swedish Crepe Batter on grill.
- 3 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.
- 4 Spray egg grill with non-stick spray and prepare eggs as requested by guest. Crack eggs directly on grill.
- 5 Slice the thin sheet of batter in half lengthwise. Flip the crepes over and continue to cook until it is lightly golden brown, approximately 1 minute.
- 6 Using a slotted serving spoon, add 2oz of fresh strawberry compote on right side of each crepe.
- 7 Fold each crepe into a 6L x 2-1/2W dimension. Remove crepes from grill and place on 10" square plate. Place 2oz of fresh strawberry compote across crepes so that it cascades over as shown in photo.
- 8 Drizzle 2oz cream cheese icing over the crepes.
- 9 Sprinkle powdered sugar over crepes.
- 10 On an 11" oval platter, place meat of choice @ 9 o'clock position and eggs @ 3 o'clock position as shown in photo.
- 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	Crepes should have soft & spongy texture.	1	Crepe Batter is held refrigerated at 41F or below.
2	Strawberries are free of blemishes.	2	Fresh Strawberry Compote is held refrigerated at 41F or below.
3		3	
4		4	

WAC Brand Standard Recipe (Proprietary & Confidential)

Entrée Name: Fresh Fruit German Pancake
 Menu Category: FP3 2021
 Effective Date: 1-Apr-21
 Work Station: Breakfast Grill
 Cook Time: 10-12 minutes



Equipment, Cooking Utensils and Plateware	Ingredients
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#	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	Fresh Strawberry Compote	4oz	WT	Prep Recipe
4	Hand Held Sifter	for powdered sugar	4	Fresh Blueberries	1oz	WT	Whole
5	SS Ladle	3oz SS Ladle	5	Banana	1/2	Whole	1/4" slices
6	Baking Timer	Digital timer/alarm set for 12 minutes (Adjust according to Altitude)	6	Powdered Sugar	1/2oz	WT	
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 10-12 minutes @ 450F degrees.
- 4 When timer alarm beeps, remove German Pancake from oven and place on 12" white round plate.
- 5 Using a slotted serving spoon, place 4oz Fresh Strawberry compote in center of German Pancake.
- 6 Slice half a banana and sprinkle over Fresh Strawberry compote.
- 7 Top banana slices with fresh blueberries
- 8 Sprinkle powdered sugar over German Pancake and fruit.

Critical Sensitivities	Storage / Holding Procedures
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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 Strawberries and bananas should be free of blemishes.	3
4	4

WAC Brand Standard Recipe (Proprietary & Confidential)

Entrée Name: Fresh Fruit German Pancake Combo
 Menu Category: FP3 2021
 Effective Date: 1-Apr-21
 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	Fresh Strawberry Compote	4oz	FL	Prep Recipe
4	Flattop Grill	Surface temperature @ 260F degrees for eggs any style	4	Fresh Blueberries	1oz	WT	
5	German Pancake Pan	12-1/2" Steel Fry Pan	5	Banana	1/2	whole	1/4" slices
6	Hand Held Sifter	for powdered sugar	6	Powdered Sugar	1/2oz	WT	
7	SS Ladles	2oz and 3oz SS Ladles	7	Eggs	2	each	Large Grade AA
8	Baking Timer	Digital timer/alarm set for 12 minutes (Adjust according to Altitude)	8	Choice of:			
9	Spatula	6" x 3" SS turner	9	Bacon	3	strips	10/12, grilled per order
10	Serving spoon	Slotted serving spoon	10	Pork Sausage Links	3	links	Grilled per order
11	Plating	11" Oval Platter	11	Chicken Apple Sausage	2	links	Grilled per order
12	Plating	12" White Round Plate	12	Ham Slices	2	slices	Each slice 2oz WT
			13	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 10-12 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 When timer alarm beeps, remove German Pancake from oven and place on 12" white round plate.
- 7 Using a slotted serving spoon, place 4oz Fresh Strawberry compote in center of German Pancake.
- 8 Slice half a banana and sprinkle over Fresh Strawberry compote.
- 9 Top banana slices with fresh blueberries
- 10 Sprinkle powdered sugar over German Pancake and fruit.
- 11 On 11" oval platter, place meat of choice @ 9 o'clock position and eggs @ 3 o'clock position as shown in photo.
- 12

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	Strawberries and bananas should be free of blemishes.	3	
4		4	

WAC Brand Standard Recipe (Proprietary & Confidential)

Menu Name: Strawberry Apple Poppyseed Salad -
Lighter Serving (ELM Only)

Recipe Manual Index: FP3 2021

Effective Date: 4/1/21

Work Station: Pantry

Cook Time: 5 minutes



Equipment, Cooking Utensils and Plateware

Ingredients

Equipment, Cooking Utensils and Plateware		Ingredients				
Item	Details	Item	Unit Size	Unit Type	Instructions/Specifications	
1	Cutting Board Counter top/poly	1	Diced chicken breast	2oz	WT	1/2" diced, pre-cooked
2	Knife 10" Chef's Knife	2	Salad Mix	4oz	WT	Fill to rim of 3/4 QT SS mixing bowl, Romaine blend
3	Ladle 2oz SS Ladle	3	Bacon	1	slice	Freshly cooked, 1/2" diced
4	Bowl 3 qt SS Mixing bowl	4	Blue Cheese	1oz	WT	Blue Cheese, crumbled
5	Tong SS Serving Tong	5	Almonds	1/4oz	WT	Sliced, use 1.5oz ramekin for measure
6	Plating 9" Round Bowl	6	Apple	1/4	Whole	Fresh Granny Smith, 1/2" cubes
7	Plating 7" Round plate for garlic toast	7	Strawberries	4	each	Fresh, 1/4" Sliced, from stem to tip
8	Ramekin 1.5oz ramekin for measuring almonds	8	Poppyseed Dressing	1oz	FL	
9	Portioning device 3/4 QT SS mixing bowl for romaine lettuce blend	9	Garlic Toast	1	slice	Prep Recipe

Preparation Instructions

- 1 Using garlic toast brown and hold recipe, prepare garlic toast.
- 2 Using a 2oz Ladle, ladle Poppyseed dressing into a SS mixing bowl.
- 3 Using the 3/4 QT SS mixing bowl as your portioning device, measure salad mix to the rim of the bowl and add to SS mixing bowl.
- 4 Slice strawberries 1/4" thick, from stem to tip. Set aside half amount for garnish.
- 5 Add bacon, apples and sliced strawberries.
- 6 Gently toss with a serving tong.
- 7 Mound salad in the 9" round bowl.
- 8 Sprinkle blue cheese crumbles, diced chicken and remainder of sliced strawberries over salad.
- 9 Top salad with sliced almonds.
- 10 SERVER: Place grilled garlic toast on 7" side plate as shown in recipe photo.

Critical Sensitivities

Storage / Holding Procedures

1	Strawberries should be free of blemishes.	1	
2		2	
3		3	
4		4	

WAC Brand Standard Recipe (Proprietary & Confidential)

Entrée Name: Strawberry Apple Poppy Seed Salad (**ELM Only**)

Menu Category: FP3 2021

Effective Date: 1-Apr-21

Work Station: Pantry

Cook Time: 5 minutes



Equipment, Cooking Utensils and Plateware	Ingredients
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Item	Item	Details	Item	Unit Size	Unit Type	Instructions/Specifications	
1	Cutting Board	Counter top/poly	1	Diced Chicken Breast	4oz	WT	1/2" diced, pre-cooked
2	Knife	10" Chef's Knife	2	Salad Mix	6oz	WT	Fill to rim of 1 1/2 QT SS mixing bowl, Romaine Blend
3	Ladle	2oz SS Ladle	3	Bacon	2	slices	Freshly cooked, 1/2" diced
4	Bowl	3 QT SS Mixing bowl	4	Blue Cheese	1oz	WT	Crumbled
5	Tong	SS Serving Tong	5	Almonds	1/4oz	WT	Sliced, use 1.5oz ramekin for measure
6	Plating	12" wide rimmed salad bowl	6	Apple	1/4	Whole	Fresh Granny Smith, 1/2" cubes
7	Plating	7" Round side plate for garlic toast	7	Strawberries	6	each	Fresh, 1/4" slices, from stem to tip
8	Ramekin	1.5oz ramekin for measuring almonds	8	Poppy seed dressing	2oz	FL	
9	Portioning device	1 1/2 QT SS mixing bowl for romaine lettuce blend	9	Garlic Toast	1	slice	Prep Recipe

Preparation Instructions

- 1 Using garlic toast brown and hold prep recipe, prepare garlic toast.
- 2 Using a 2oz Ladle, ladle Poppy seed dressing into a SS mixing bowl.
- 3 Using the 1 1/2 QT SS mixing bowl as your portioning device, measure salad mix to the rim of the bowl and add to SS mixing bowl.
- 4 Slice strawberries 1/4" thick, from stem to tip. Set aside half amount for garnish.
- 5 Add diced bacon and apples and sliced strawberries.
- 6 Gently toss with a serving tong.
- 7 Mound salad in the 12" wide rimmed salad bowl.
- 8 Sprinkle blue cheese crumbles, diced chicken and remainder of sliced strawberries over salad.
- 9 Top salad with sliced almonds.
- 10 SERVER: Place grilled garlic toast on 7" side plate as shown in recipe photo.

Critical Sensitivities	Storage / Holding Procedures
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1	Strawberries should be free of blemishes.	1	
2		2	
3		3	
4		4	

WAC Brand Standard Recipe (Proprietary & Confidential)

Prep Recipe Name:	Compote, Fresh Strawberry	
Recipe Manual Index:	FP3 2021	
Effective Date:	1-Apr-21	
Work Station:	Prep	
Active time:	15 minutes	
Total Time:	15 minutes	
Shelf life:	2 days unsweetened, 1 day sweetened with sugar.	
Yield:	60oz WT	

Equipment, Cooking Utensils and Plateware		Ingredients			
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Item	Details	Item	Unit Size	Unit Type	Instructions
1	Cutting board: Poly, clean	1	Fresh Strawberries	4	LBS Local strawberries when in season
2	Paring knife: 4" SS	2	Sugar	2/3	cup Granulated
3	Mixing bowl: Large SS mixing bowl				
4	Serving Spoon: SS Slotted				
5	Measuring cup: Clear cambro				
6	Weight scale: Digital or accurate				
7	Food container: 6 QT Square clear container w/lid				
8	Baking pan: 13W x 18L, sheet pan				
9	Towel: Clean white bar towel				

Preparation Instructions

1	Prepare strawberries according to Produce Wash and Clean Prep Recipe.
2	Using paring knife, remove stem top of strawberries.
3	Slice strawberries into quarters, lengthwise, from stem to tip.
4	Place fresh strawberry slices into 6QT food container, cover with lid, label with name of product, date made, shelf life date, your initials.
5	Store unsweetened berries in refrigerator until ready to use.
	READY TO USE:
6	5 minutes prior to use, using SS slotted serving spoon, add and mix sugar with quartered sliced strawberries until sugar starts to dissolve, approximately one minute.
7	Allow to sit at room temperature for 5 minutes prior to serving to allow sugar to completely dissolve.
8	Store refrigerated while in use.
9	Sweetened strawberries now have 1 day shelf life.

Critical Sensitivities		Storage / Holding Procedures	
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1	Strawberries are quartered slices.	1	Store and hold refrigerated @ 41F while in use.
2	Allow sweetened berries to sit for 5 minutes prior to serving to allow sugar to completely dissolve.	2	Back-ups are kept refrigerated @ 41F or below.
3	Strawberries should be free of blemishes.	3	
4		4	

WAC Brand Standard Recipe (Proprietary & Confidential)

Entrée Name: Fresh Strawberries - Brulee **NO SUGAR**
 Menu Category: FP3 2021
 Effective Date: 1-Apr-21
 Work Station: Prep
 Plating time: 1 minutes



Equipment, Cooking Utensils and Plateware			Ingredients				
	Item	Details		Item	Unit Size	Unit Type	Instructions
1	Plating:	Brulee Dish	1	Fresh Strawberries	4oz	WT	Cut into quarters - no sugar
2	Plating:	7" round side plate					
3	Serving Spoon	Slotted serving spoon					

Preparation Instructions	
1	Using slotted serving spoon, weigh out 4oz sliced strawberries and place in brulee dish.
2	Place 7-1/2" plate liner under the brulee dish as shown in photo.

Critical Sensitivities		Storage / Holding Procedures	
1	Strawberries should be free of blemishes.	1	Refrigerated at 41F or below.
2		2	Shelf life is 2 days unsweetened.
3		3	
4		4	

WAC Brand Standard Recipe (Proprietary & Confidential)

Entrée Name: Fresh Strawberries - Bowl **NO SUGAR**
 Menu Category: FP3 2021
 Effective Date: 1-Apr-21
 Work Station: Prep
 Active time: 15 minutes
 Total Time: 15 minutes
 Shelf life: 2 days unsweetened
 Yield:



Equipment, Cooking Utensils and Plateware	Ingredients
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#	Item	Details	#	Item	Unit Size	Unit Type	Instructions
1	Cutting board:	Poly, clean	1	Fresh Strawberries	10 oz	WT	Cut into quarters - no sugar.
2	Paring knife:	4" SS					
3	Weight scale:	Digital or accurate					
4	Colander	Lg SS Colander					
5	Food container:	4 Qt. Square Clear Container					
6	Serving spoon	Slotted serving spoon					
7	Plating	9" Bowl					

Preparation Instructions

1 Using a slotted serving spoon, measure 10oz sliced strawberries and place in a 9" white bowl.

Critical Sensitivities	Storage / Holding Procedures
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1	Strawberries should be free of blemishes.	1	Refrigerate @ 41F or below
2		2	Shelf life is 2 days unsweetened.
3		3	
4		4	