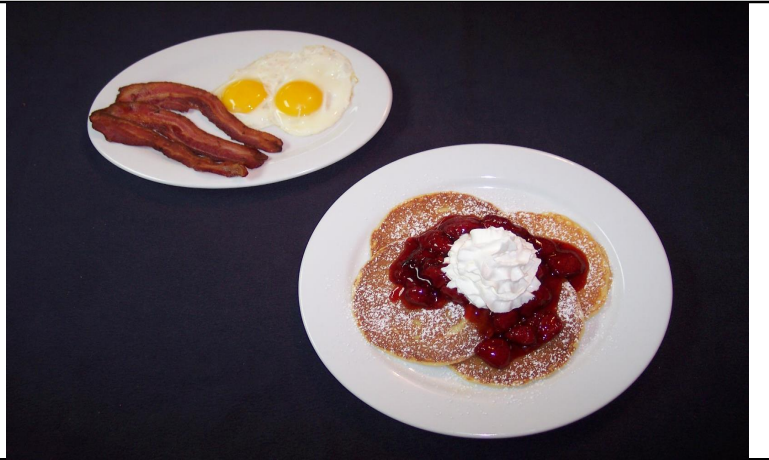


WAC Brand Standard Recipe (Proprietary & Confidential)

Entrée Name: Famous Buttermilk Pancake Combo - Strawberry
 Menu Category: Pancakes & French Toast
 Effective Date: 1-Jan-22
 Work Station: Breakfast Grill/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 @ 350F degrees for pancakes and 375F for breakfast meats	1	Buttermilk Pancakes	4 each	Prep Recipe
2	Flattop Grill Surface Temperature @ 260F degrees for eggs any style	2	Strawberry Compote	4oz FL	Prep Recipe
3	Pancake Dispenser Dispenser is set on #8/3oz.	3	Powdered Sugar	1/2oz WT	
4	Ladle 2oz SS Ladle	4	Whipped Cream	1oz WT	Real Dairy Whipped Cream
5	Cook's Spatula 6" x 3" SS	5	Non Stick Pan Coating	3 seconds FL	Aerosol Spray
6	Hand Held Sifter For powdered sugar	6	Eggs	2 each	Large AA Grade
7	Plating 12" White Round Plate	7	Choice of:		
8	Plating 11" Oval Platter	8	Bacon	3 strips	10/12ct, grilled per order
		9	Pork Sausage Link	3 links	Grilled per order
		10	Chicken Apple Sausage Links	2 links	Grilled per order
		11	Ham	2 slices	Each slice 2oz WT
		12	Pork Sausage Patties- ELM Only	2 patties	Grilled per order

Preparation Instructions

- Using the pancake gun, dispense batter for 4 pancakes, 5" in diameter on grill
- Grill both sides of pancakes until golden brown, approximately 3 minutes per side.
- While pancakes are cooking, prepare breakfast meat of choice on grill.
- Spray egg grill with non-stick aerosol and prepare eggs as requested by guest. Crack eggs directly onto grill.
- Pancakes are done when both surface sides are lightly golden brown and pancake has slight bounce when touched. Remove from grill and shingle them in a circular pattern around the 12" white plate.
- Using a 2oz ladle, drizzle 4oz of compote across pancakes so that it cascades over shingled pancakes as shown in photo.
- Sprinkle 1/2oz powdered sugar over the pancakes.
- On an 11" oval platter, place meat of choice @ 9 o'clock position and eggs @ 3 o'clock position as shown in photo.
- SERVER: Top center of pancake entree with 1oz whipped cream, the size of a tennis ball.

Critical Sensitivities

Storage / Holding Procedures

1	Flip pancakes over only once.	1	Compotes are held at room temperature while in use.
2	Do not pat pancakes with spatula.	2	Buttermilk pancake batter is held at 41F or below.
3		3	Back-ups of compotes are stored refrigerated at 41F degrees or below when not in use.
4		4	