

WAC Brand Standard Recipe (Proprietary & Confidential)

Entrée Name: Patty Melt
 Menu Category: Sandwiches
 Effective Date: 1-May-21
 Work Station: Sandwich Grill
 Cook Time: 8 minutes



Equipment, Cooking Utensils and Plateware

Ingredients

Equipment, Cooking Utensils and Plateware		Ingredients				
Item	Details	Item	Unit Size	Unit Type	Instructions/Specifications	
1	Flattop grill	Surface temperature @ 375F degrees for beef patty and 350F for marble rye bread and grilled onions.	1	Marble Rye Bread, 3/4" thick	2 slices	
2	Knife	10" Serrated edge knife	2	Provolone Cheese	2 slices	3/4oz WT each slice
3	Cutting Board	Counter top/poly	3	Beef Patty	6oz	WT
4	Rubber Spatula	9" high heat for 1000 island dressing	4	Griddle Oil	1oz	FL Butter Flavor
5	Cook's Spatula	6" x 3" SS	5	Sliced Onions	2oz	WT Prep Recipe
6	Dough Cutter	6" x 3" SS	6	1000 Island Dressing	1oz	FL
7	Basting Lid	For beef patty	7	Steak Seasoning	1/8th oz	Prep Recipe
8	Plating	Large 10" Square Plate	8	Choice of One:		
			9	Fries	6oz	WT Raw Weight
			10	Coleslaw	4oz	scoop Prep Recipe
			11	Cottage Cheese	4oz	scoop

Preparation Instructions

- Place beef patty on grill. Season top side of beef patty with steak seasoning. Grill approximately 4 minutes, or until juices begin rising to the surface. Turn beef patty over, season with steak seasoning, and cover with basting lid. Grill for an additional 4 minutes, or until internal temperature reaches 155F degrees.
- Prepare side of choice.
- Spread 1/2oz griddle oil on grill. Place onions on pre-oiled grill and cook until tender approximately 2-3 minutes.
- Spread 1/2oz griddle oil on grill and place marble rye bread down on pre-oiled grill. Place one slice of cheese on each slice of marble rye bread and grill until bread is crusted, approximately 2-3 minutes.
- Using a rubber spatula, spread both slices with 1000 Island dressing.
- Using cook's spatula and dough cutter, placed grilled onions on top one slice of marble rye bread. Spreading them out to completely cover bread.
- When beef patty is done, remove from grill and place on top of grilled onions. Cap sandwich with second slice of grilled bread.
- Remove sandwich from grill and place onto cutting board. Place toothpicks into sandwich.
- Using a serrated edge knife, cut sandwich crosswise in half at a 60 degree angle 1-2" from end of sandwich.
- Place sandwich and side of choice on the 10" square plate as shown in photo.
- If Guest upgrades to soup or salad, sandwich is served centered on the 10" square plate. Soup or salad choice is served separately per individual side recipe.

Critical Sensitivities

Storage / Holding Procedures

1	Patty is automatically cooked @155F degrees unless requested otherwise by Guest.	1	
2	Patty is not turned over more than once.	2	
3	Do not press on the patty with spatula.	3	
4	Basting lid is used only after flipping beef patty.	4	
5		5	