

WAC Brand Standard Recipe (Proprietary & Confidential)

Entrée Name: Stuffed Hash Browns
 Menu Category: Traditional Favorites
 Effective Date: 1-Jan-22
 Work Station: Breakfast Grill/Egg Grill
 Cook Time: 7 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 @ 375F degrees for hash browns and 350F for breakfast meats	1	Hash Browns	1 serving Basics Recipe
2	Flattop Grill	Surface Temperature @ 260F degrees for eggs	2	Chopped Bacon	1oz WT Prep Recipe
3	Cook's Spatula	6" x 3" SS	3	Pork Sausage	1oz WT Prep Recipe
4	Ladle	2-2oz Ladles	4	Liquid Eggs	4oz FL Pasteurized
5	Dough Cutter	6" x 3" SS	5	Cheddar Cheese	2oz WT Shredded
6	Plating	Brulee Dish	6	Country Gravy	2oz FL
7	Plating	13" Oval Platter	7	Chives	1/2 tsp 1/4" slice
8	Ramekin	1-1/2oz ramekin for Whipped Butter	8	Non Stick Pan Coating	3 seconds Spray Aerosol Spray
			9	Fresh Baked Biscuit w/ Whipped Butter	1 each Prep Recipe
			10	Fresh Fruit	1 serving Basics Recipe

Preparation Instructions

- 1 Prepare hash browns.
- 2 Place bacon and pork sausage onto grill and heat for approximately 2 minutes.
- 3 Using the cook's spatula and dough cutter, evenly sprinkle bacon and pork sausage over left side of hash browns.
- 4 Spray egg grill with non stick pan coating. Using a 2oz ladle, ladle liquid eggs onto grill and scramble.
- 5 Sprinkle with 1oz cheddar cheese on top scrambled eggs.
- 6 Place cheddar-scrambled eggs on top of bacon and sausage.
- 7 Using the cook's spatula and dough cutter, fold hash browns to cap cheddar-scrambled eggs.
- 8 Place Stuffed Hash Browns @ the 2-6 o'clock position of the plate as shown in photo.
- 9 Using a 2oz ladle, ladle 2oz country gravy crosswise over the Stuffed Hash Browns.
- 10 Garnish Stuffed Hash Browns with 1/2 tsp freshly chopped chives.
- 11 Place fresh baked biscuit and ramekin with butter on platter as shown in photo.
- 12 Place side of fruit @ the 3 o'clock position on the plate.

Critical Sensitivities

Storage / Holding Procedures

1		1	Liquid Eggs are refrigerated @ 41F or below.
2		2	
3		3	
4		4	