

Recipe Name: Breakfast Burritos

Recipe No. BRK-801

Yield: 45 (servings)

Portion Size 1 burrito

Ingredients	45 Servings		Servings		Directions
	Weight	Measure	Weight	Measure	
Eggs, frz whole pasteurized	5 lbs				1. Bring tortillas to room temperature.  2. Prepare Scrambled Eggs according to package directions.  3. Place one portion of the following in the center of each tortilla leaving 3/4" space from the edge  - #16 scoop of eggs (1/4 cup) - .5 oz cheese - 1 slice pre-cooked bacon  4. Fold tortilla from bottom first, one side and then the other side. Wrap burritos individually using foil wrap. Place wrapped burritos into each steamtable pan (12" x 20" x 2 1/2).  <b>CCP: Hold for hot service for 135° F or higher.</b>
Bacon, slices, pre-cooked		45 each			
Cheese RF cheddar, shredded	1 lb 8oz				
WGR Tortillas, 6 "		45			
Foil wraps		45			
<b>Components</b>					
Grain:	1 WGR (WGR tortilla)				
<i>Grain Alternate (MMA)</i>	1.5 GA (1 from egg + .5 from cheese)				
Fruit:					
Vegetables:					
Milk:					

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Recipe Name: Breakfast Club

Recipe No. BRK-802

Yield: 50 (servings)

Portion Size 1 each

Ingredients	50 Servings		Servings		Directions
	Weight	Measure	Weight	Measure	
Pancakes, ready-to-eat		100			<p><b>Day before:</b></p> <ol style="list-style-type: none"> <li>Cut cheese slices in half on the diagonal.</li> <li>Assemble in the following order on the foil sheet:                             <ul style="list-style-type: none"> <li>1 pancake</li> <li>1 tsp syrup</li> <li>1 egg patty</li> <li>1 slice bacon</li> <li>½ slice cheese</li> <li>1 slice turkey ham, folded in half</li> <li>1 pancake</li> </ul> </li> <li>Wrap sandwich with foil sheet, and place in steamtable pan. Place pan in cooler overnight.</li> </ol> <p><b>Day of service:</b></p> <ol style="list-style-type: none"> <li>Place steam table pans in a 350° F oven for 20 minutes; temp at 15 minutes. Internal temperature should reach 150° F.</li> </ol> <p><b>CCP: Hold for hot service for 135° F or higher.</b></p>
Eggs, patties		50			
Bacon, pre-cooked		50 slices			
Syrup, pancake, mapled flavored		1 cup			
Cheese, American RF slices		25 (.5 oz slices)			
Turkey ham		50 slices (.5 oz slices)			
Foil wraps		50			
<b>Components</b>					
Grain:	1.5 WGR (WGR pancakes)				
<i>Grain Alternate (M/M)</i>	1.25 GA (.75 from egg patty + .25 from turkey ham + .25 from cheese)				
Fruit:					
Vegetables:					
Milk:					

Recipe Name: Breakfast Combo

Recipe No. BRK-803

Yield: 45 (servings)

Portion Size 1 each

Ingredients	45 Servings		_____ Servings		Directions
	Weight	Measure	Weight	Measure	
Eggs, frz whole pasteurized	5 lb				1. If using biscuits, bake according to package directions. 2. Prepare eggs according to package directions or refer to Recipe BRK-817. 3. Prepare potatoes according to package directions. 4. Prepare toast, if using. 5. Assemble the following in each boat: - #16 scoop eggs (1/4 cup) - #16 scoop potatoes (1/4 cup) - Top with 1/2 oz cheese - Split biscuit in half and place in boat <b>OR</b> - Cut two slices toast in half diagonally and place in boat.  <b>CCP: Hold for hot service for 135° F or higher.</b>
Potatoes, dehydrated, shredded <b>OR</b>	2 lb 2 oz				
Potatoes, frozen, cubed	6 lb				
Cheese, cheddar, reduced fat, shredded	1 lb 8 oz				
Biscuits, WGR <b>OR</b>		45			
Toast, WGR		90 slices			
1# red and white boats		45			
<b>Components</b>					
Grain:	2 WGR (WGR biscuits or toast)				
<i>Grain Alternate (M/MA)</i>	1.5 GA (1 from egg + .5 from cheese)				
Fruit:					
Vegetables:					
Milk:					

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Recipe Name: Breakfast Parfait

Recipe No. BRK-804

Yield: 48 (servings)

Portion Size 1 each

Ingredients	48 Servings		Servings		Directions
	Weight	Measure	Weight	Measure	
Yogurt, non-fat vanilla or strawberry, depending on fruit used	12 lbs	1 gal + 2 qts			1. Prepare granola or use purchased product.  2. Drain fruit if using canned fruit. Do not reserve juice. Slice fruit if using whole bananas or strawberries.  3. Assemble breakfast parfaits in 10 oz clear portion cups in the following order: #16 scoop fruit (1/4 cup) # 8 scoop yogurt (1/2 cup) 2 oz spoodle granola (1/4 cup) Top with #16 scoop fruit (1/4 cup)  <b>CCP: Hold for cold service at 41° F or colder.</b>  Do not make more than 1 hour before service so that cereal does not get soggy.
Granola, purchased or BRK-811	3 lb	12 cups (3 qt)			
Peaches, Diced OR		3 #10 cans			
Bananas, 100 - 120 Count	18 lbs (whole)	6 qt (sliced)			
Strawberries, Fresh (OR a combination of fruits equivalent to 1/2 cup per portion)	9 lbs 1 oz	6 qt			
12 oz portion cups		48 each			
<b>Components</b>					
Grain:	1 WGR (WGR granola)				
<i>Grain Alternate (MMA)</i>	1 GA (yogurt)				
Fruit:	1/2 cup				
Vegetables:					
Milk:					

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Recipe Name: Cheese Omelet Wrap

Recipe No. BRK-805

Yield: 50 (servings)

Portion Size 1 each

Ingredients	50 Servings		_____ Servings		Directions
	Weight	Measure	Weight	Measure	
WGR 6" Tortilla		50			1. Remove tortillas from wrap. Cover in foil and warm slightly at 140 degrees. Do not overheat to prevent cracking.  2. Prepare cheese omelets according to package directions.  3. Place omelet in center of tortilla. Fold tortilla in half taco-style. Wrap in foil.  4. Hold in steam table pan.  <b>CCP: Hold for hot service at 135° F or higher.</b>
Cheese omelet		50			
Aluminum foil		as needed			
<b>Components</b>					
Grain:	1 WGR (WGR tortilla)				Revised 05-05-2017
<i>Grain Alternate (M/MA)</i>	2 GA (omelet)				
Fruit:					
Vegetables:					
Milk:					

Recipe Name: Cheesy Toast

Recipe No. BRK-806

Yield: 50 (servings)

Portion Size 1 Slice

Ingredients	50 Servings		_____ Servings		Directions
	Weight	Measure	Weight	Measure	
WGR sandwich bread		50 slices			1. Preheat oven to 400°F. 2. Line sheet pan and spray with butter flavored spray. 3. Place bread on liner. Top each slice of bread with 1 slice American yellow cheese and 1 slice American white cheese. 4. Place in oven until cheese melts and toast is golden brown on edges.  <b>CCP: Hold for hot service at 135°F or higher.</b>
RF cheese, American, yellow cheddar		50 slices			
RF cheese, American white cheddar		50 slices			
Butter-flavored pan spray		as needed			
Pan liners		as needed			
<b>Components</b>					
Grain:	1 WGR (WGR bread)				
<i>Grain Alternate (MMA)</i>	1 GA (cheese slices)				
Fruit:					
Vegetables:					
Milk:					

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Recipe Name: Chicken-n-Biscuit

Recipe No. BRK-807

Yield: 50 (servings)

Portion Size 1 sandwich

Ingredients	50 Servings		_____ Servings		Directions
	Weight	Measure	Weight	Measure	
WGR Biscuit, 2 oz grain equivalent		50			<ol style="list-style-type: none"> <li>1. Prepare biscuits according to package directions and split in half.</li> <li>2. Heat chicken patties in oven according to manufacturer's instructions.</li> <li>3. Spray tops and bottoms of prepared WGR biscuits with butter flavored pan release spray.</li> <li>4. Place one cooked chicken patty between each biscuit half.</li> <li>5. Product will hold better if placed in a foil wrap. Place wrapped sandwiches in shallow steam table pans on sandwich sides so that they are stacked in rows.</li> <li>6. Place in convection oven at 325° F for 10-15 minutes until sandwiches are warmed through.</li> </ol> <p><b>CCP: Hold for hot service at 135° or higher.</b></p>
Breakfast chicken patties		50			
Pan release spray, butter flavored		as needed			
Foil wraps		50			
<b>Components</b>					
Grain: <i>Grain Alternate (M/MA)</i>	2.5 WGR (2 WGR biscuit + .5 WGR chicken breading)				
Fruit:	1 GA (chicken patty)				
Vegetables:					
Milk:					

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Recipe Name: Chicken-n-Waffles

Recipe No. BRK-808

Yield: 50 (servings)

Portion Size 1 each

Ingredients	50 Servings		Servings		Directions
	Weight	Measure	Weight	Measure	
Waffle, WGR		50			1. Heat chicken patties according to package instructions.  2. Heat waffles according to package instructions.  3. On serving line, portion 1 waffle and top with 1 breakfast chicken patty. Serve with syrup.  <b>CCP: Hold for hot service at 135° F or higher.</b>
Breakfast chicken patties		50			
<b>Components</b>					
Grain:	1.5 WGR (1 WGR waffle + .5 WGR chicken breading)				
<i>Grain Alternate (M/MA)</i>	1 GA (chicken patty)				
Fruit:					
Vegetables:					
Milk:					

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Recipe Name: Cinnamon Toast

Recipe No. BRK-809

Yield: 64 (servings)

Portion Size 1 sl Tx Toast/2 sl Toast

Ingredients	64 Servings		Servings		Directions
	Weight	Measure	Weight	Measure	
Butter flavored granules		2 oz			1. Reconstitute butter flavored flakes with warm water. 2. Preheat oven to 350°F. 3. Place bread slices on lined sheet pan sprayed with butter flavored spray. 4. Brush prepared butter-flavored mixture on bread slices. 5. Combine cinnamon and sugar. Sprinkle on top of bread slices. 6. Bake at 350°F. until bread slices are golden brown (approx. 10 minutes). <b>CCP: Hold for hot service at 135° F or higher.</b>
Warm water		2 qt			
WGR Texas Toast <b>OR</b>		64 Slices			
WGR Sandwich bread		128 Slices			
Cinnamon, ground		3 Tbsp			
Sugar, granulated		1 1/3 cup			
Sheet pan liners		as needed			
<b>Components</b>					
Grain:	<i>If using Texas Toast:</i>	<i>If using sandwich bread:</i>			
<i>Grain Alternate (M/MA)</i>	1 sl = 1.75 WGR	2 sl = 2 WGR			
Fruit:					
Vegetables:					
Milk:					

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Recipe Name: Early Bird Sandwich

Recipe No. BRK-810

Yield: 50 (servings)

Portion Size 1 each

Ingredients	50 Servings		Servings		Directions
	Weight	Measure	Weight	Measure	
WGR Waffles		100 Each			<p><b>Day before:</b></p> <p>1. Bake waffles according to manufacturer directions.</p> <p>2. Assemble in the following order on the foil sheet:</p> <p style="padding-left: 40px;">1 WGR waffle 1 egg patty 1 sausage patty 1 WGR waffle</p> <p>3. Wrap sandwich with foil sheet, and place in steamtable pan. Place pan in cooler overnight.</p> <p><b>Day of service:</b></p> <p>4. Place steam table pans in a 350° F oven for 20 minutes; temp at 15 minutes. Internal temperature should reach 150° F .</p> <p>Alternate method: if not pre-prepping the day before, bake individual items, assemble sandwich and wrap with foil after removing from oven.</p> <p><b>CCP: Hold for hot service for 135° F or higher</b></p> <p>5. Offer with syrup.</p> <p style="text-align: right;"><b>Revised 05-05-2017</b></p>
Sausage patties, pre-cooked (CN Labeled, 1 oz M/MA)		50 Each			
Egg patties		50 Each			
Foil wraps		50 Sheets			
<b>Components:</b>					
Grain:	2 WGR (WGR waffles)				
<i>Grain Alternate (M/MA)</i>	1.75 GA (1 from sausage patty + .75 from egg patty)				
Fruit:					
Vegetables:					
Milk:					

Recipe Name: Granola

Recipe No. BRK -811

Yield: 20 (servings)

Portion Size 1/4 cup

Ingredients	20 Servings		____ Servings		Directions
	Weight	Measure	Weight	Measure	
Rolled Oats	1 lb. 4 oz.				<ol style="list-style-type: none"> <li>Place the rolled oats in a large bowl.</li> <li>Mix the brown sugar, honey, cinnamon, and vanilla in a stock pot. Stir well. Bring to a boil.</li> <li>Add the brown sugar mixture in the oats and mix thoroughly until mixture is well coated with liquid.</li> <li>Spread mixture on a 18" x 26" x 1" pan that has been sprayed with pan release spray. For 20 servings, use 2 pans. Bake as follows: Convection oven: 300° F for approximately 15 minutes. Conventional over: 325° F for approximately 20 minutes. Stir granola every 10 minutes.</li> <li>Remove from oven. Transfer to parchment paper to cool.</li> <li>Serve with a #16 scoop (1/4 cup).</li> <li>Store in a tightly covered container in a cool place.</li> </ol>
Brown sugar, packed		1/2 cup			
Honey		1/2 cup			
Cinnamon, ground		1 tsp			
Vanilla extract		1 tsp			
Pan release spray		as needed			
Parchment paper		as needed			
<b>Components</b>					
Grain:	1 WGR (granola)				
<i>Grain Alternate (MMA)</i>					
Fruit:					
Vegetables:					
Milk:					

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Recipe Name: Granola with Almonds and Dried Cranberries

Recipe No. BRK-812

Yield: 20 (servings)

Portion Size 3/8 cup

Ingredients	<u>20</u> Servings		_____ Servings		Directions
	Weight	Measure	Weight	Measure	
Rolled oats	1 lb 4 oz				<ol style="list-style-type: none"> <li>1. Place the rolled oats in a large bowl and mix with sliced almonds.</li> <li>2. Mix the brown sugar, honey, cinnamon, and vanilla in a stock pot. Stir well. Bring to a boil.</li> <li>3. Add the brown sugar mixture to the oat/almond mixture and mix thoroughly until oats are well coated with liquid.</li> <li>4. Spread mixture on a 18" x 26" x 1" pan that has been sprayed with pan release spray. For 20 servings use 2 pans. Bake as follows: Convection oven: 300° F for approximately 15 minutes. Conventional oven: 325° F for approximately 20 minutes. Stir granola every 10 minutes.</li> <li>5. Remove from oven. Transfer to parchment paper to cool.</li> <li>6. Serve with a #10 scoop (3/8 cup).</li> <li>7. Store in a tightly covered container in a cool place.</li> </ol>
Brown sugar, packed		½ cup			
Almonds, sliced		1 cup			
Honey		½ cup			
Cinnamon, ground		1 tsp			
Vanilla extract		1 tsp			
Dried Cranberries	5 oz				
Pan release spray		as needed			
Parchment paper		as needed			
<b>Components</b>					
Grain:	1 WGR (granola)				
<i>Grain Alternate (M/MA)</i>					
Fruit:					
Vegetables:					
Milk:					

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Recipe Name: Oatmeal

Recipe No. BRK-813

Yield: 50 (servings)

Portion Size 3/4 cup

Ingredients	50 Servings		_____ Servings		Directions
	Weight	Measure	Weight	Measure	
Oatmeal, quick oats	3 lbs, 4 oz				1. Bring water to a rolling boil.  2. Stir in oats; reduce to medium heat and cook 1 minute, stirring occasionally. (If using Old Fashioned Oats, cooking time will be longer. Check product label for instructions--usually 5 minutes.)  3. Add brown sugar, cinnamon, and butter flavored granules and mix well.  4. Cover, remove from heat, add vanilla, and serve.  Portion using a 6 oz server (3/4 cup).  <b>CCP: Hold for hot service at 135° or higher.</b>
Water		7 qts + 1 cup			
Brown sugar, firmly packed		2 cups			
Cinnamon		1 Tbsp.			
Butter flavored granules		1/2 cup			
Vanilla		1 Tbsp.			
<b>Components</b>					
Grain:	1 WGR (oats)				
<i>Grain Alternate (M/MA)</i>					
Fruit:					
Vegetables:					
Milk:					

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Recipe Name: Pita Pocket Breakfast

Recipe No. BRK-814

Yield: 90 (servings)

Portion Size 1 serving

Ingredients	<u>90</u> Servings		____ Servings		Directions
	Weight	Measure	Weight	Measure	
WGR Pita Pockets 2 oz grain equivalent		45 Each			1. Warm pita pockets and separate into halves.  2. Prepare scrambled eggs according to package directions or recipe BRK-817.  3. Stir shredded cheese into prepared eggs.  4. Using #12 scoop portion cheese and egg mixture into each pita half.  <b>CCP: Hold for hot service at 135° F or higher.</b>  1 serving = 1 filled pita half
Eggs, frz whole pasteurized	10 lb.				
Cheese, Cheddar, Reduced Fat, Shredded	2 lbs 13 oz				
<b>Components</b>					
Grain:		1 WGR ( Pita Half)			
<i>Grain Alternate (MMA)</i>		1.5 GA (1 from egg + .5 oz from cheese)			
Fruit:					
Vegetables:					
Milk:					

Recipe Name: Sausage Biscuit

Recipe No. BRK-815

Yield: 50 (servings)

Portion Size 1 each

Ingredients	50 Servings		_____ Servings		Directions
	Weight	Measure	Weight	Measure	
WGR Biscuit, 2 oz grain equivalent		50 each			<p><b>Day before service:</b></p> <ol style="list-style-type: none"> <li>1. Prepare biscuits according to package directions and split in half. Spray top and bottom of WGR biscuits with butter-flavored pan release spray. Slice biscuits and place on foil sheet with the top of the biscuit down.</li> <li>2. Place 1 frozen sausage patty between each biscuit half.</li> <li>3. Wrap sausage biscuit in foil sheet.</li> <li>4. Place in single layer on 18 x 26 sheet pan; place on a rolling/baking rack and place in cooler overnight.</li> </ol> <p><b>Day of service:</b></p> <ol style="list-style-type: none"> <li>5. Pre-heat oven to 350° F. Heat sausage biscuit in oven for 20 minutes or until internal temperature reaches 150 degrees F.</li> </ol> <p><b>CCP: Hold for hot service at 135° F or higher.</b></p> <p style="text-align: right;">Revised 05-05-2017</p>
Sausage patty, pre-cooked (CN labeled, 1 oz M/MA)		50 each			
Butter-flavored pan release spray		as needed			
Aluminum foil		as needed			
<b>Components</b>					
Grain:	2 WGR (WGR biscuit)				
<i>Grain Alternate (M/MA)</i>	1 GA (sausage)				
Fruit:					
Vegetables:					
Milk:					

Recipe Name: Sausage, Egg & Cheese Sandwich

Recipe No. BRK-816

Yield: 50 (servings)

Portion Size 1 sandwich

Ingredients	50 Servings		Servings		Directions
	Weight	Measure	Weight	Measure	
Bun (2 WGR)*		50 each			<ol style="list-style-type: none"> <li>1. Prepare egg patties or frozen eggs according to package directions.</li> <li>2. Cut cheese slices in half diagonally.</li> <li>3. Assemble sandwiches in the following order on foil wrap:                             <ul style="list-style-type: none"> <li>- Top of bun</li> <li>- 1/2 slice of cheese</li> <li>- Egg patty or #16 scoop of scrambled egg (1/4 cup)</li> <li>- Sausage Patty</li> <li>- Bottom of bun</li> </ul> </li> <li>4. Wrap sandwich in foil wrap. Place in shallow steam table pan on sandwich sides so that they are stacked in rows.</li> <li>5. Place in convection oven at 325°F for 10-15 minutes until sandwiches are warmed through.</li> </ol> <p><b>CCP: Hold for hot service at 135° F or higher.</b></p>
Cheese slices		25 each			
Egg patty or egg		50 each			
Sausage patty		50 each			
Foil wraps		50 each			
<p><b>NOTE:</b>                      *WGR bread slices, biscuits, English muffins, croissants or pretzel buns may be used. Cooking time may need to be adjusted. Verify CN information to ensure substitution provides 2 WGR meal contribution.</p>					
<b>Components</b>					
Grain:	2 WGR (WGR bun)				
Grain Alternate (M/MA)	2 GA (.75 from egg patty + 1 from sausage patty + .25 from cheese slice)				
Fruit:					
Vegetables:					
Milk:					



Recipe Name: Scrambled Eggs

Recipe No. BRK-817

Yield: 45 (servings)

Portion Size 1/4 cup = 1 egg

Ingredients	45 Servings		_____ Servings		Directions
	Weight	Measure	Weight	Measure	
Eggs, frz whole pasteurized	5 lbs				<p>1. If using boil-in-bag product prepare eggs according to manufacturer directions. If using scrambled eggs in a carton, thaw eggs and proceed as follows:</p> <p>2. Pre-heat convection oven to 325°F; conventional oven to 350°F.</p> <p>3. Combine eggs, salt and pepper in mixing bowl. Whisk together ingredients.</p> <p>4. Spray full sheet pan with butter flavored pan release spray and then pour egg mixture into sheet pan.</p> <p>5. Place in oven and bake:                      Conventional oven: 350° F for 20 minutes, stirring once after 15 minutes.                      Convection oven: 325° F for 15 minutes, stirring once after 10 minutes.                      DO NOT OVERCOOK.</p> <p><b>CCP: Heat to 145°F for 3 minutes.</b></p> <p>6. Remove from oven. Stir well. Eggs should have a slightly moist appearance.</p> <p>7. Portion with #16 scoop (1/4 cup). For best results, serve within 15 minutes.</p> <p><b>CCP: Hold for hot service at 135° F or higher.</b></p>
Salt		1 ½ tsp			
Pepper		½ tsp			
<b>Components</b>					
Grain:					
<i>Grain Alternate (M/MA)</i>	1 GA	(eggs)			
Fruit:					
Vegetables:					
Milk:					

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Recipe Name: Spice Muffin/Bread

Recipe No. BRK-818

Yield: 30 (servings)

Portion Size 1 each

Ingredients	30 Servings		____ Servings		Directions
	Weight	Measure	Weight	Measure	
Flour, whole wheat	1 lb 6 oz	1 qt. + ½ cup			<p>1. Preheat convection oven to 350° F. Coat a full sheet pan with cooking spray.</p> <p>2. Whisk together whole wheat flour, all-purpose flour, baking powder, cinnamon, baking soda and salt in a large bowl.</p> <p>3. In a second bowl, whisk together eggs, sugar, oil and pumpkin.</p> <p>4. Add dry ingredients to the wet ingredients and mix well. Do not overmix. Scrape mixture onto the prepared sheet pan, or pour into muffin cups and divide evenly.</p> <p>5. Bake 15-20 minutes or until toothpick inserted in the center comes out clean.</p> <p>6. Evenly divide full sheet pan into 30 square pieces, or serve 30 muffins.</p>
Flour, all purpose	13 oz	2 ½ cups			
Baking powder		2 Tbsp			
Cinnamon, spice		2 Tbsp			
Baking soda		1 Tbsp + 1 tsp			
Salt		1 ½ tsp			
Eggs, whole		14 large			
Pumpkin puree	½ #10 can	(1 qt + 1 cup)			
Sugar, granulated		1 qt + 1 cup			
Oil, vegetable		3 ½ cups			
<b>Components</b>					
Grain:	2 WGR				
<i>Grain Alternate (MMA)</i>					
Fruit:					
Vegetables:					
Milk:					

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Recipe Name: Sunrise Sandwich

Recipe No. BRK-819

Yield: 50 (servings)

Portion Size 1 sandwich

Ingredients	50 Servings		Servings		Directions
	Weight	Measure	Weight	Measure	
Bagels, WGR split		50 each			<ol style="list-style-type: none"> <li>1. Prepare egg patties according to package directions.</li> <li>2. Cut cheese slices in half diagonally.</li> <li>3. Open bagels and spray tops and bottoms with butter-flavored food spray.</li> <li>4. Place on sheet pan and toast in the oven.</li> <li>5. Assemble sandwiches in the following order on foil sheet:                             <ul style="list-style-type: none"> <li>* Top of bagel</li> <li>* 1/2 slice of cheese</li> <li>* Turkey ham folded in half</li> <li>* Egg patty</li> <li>* Bottom of bagel</li> </ul> </li> <li>6. Wrap sandwich in foil wrap. Place in shallow steam table pan on sandwich sides so that they are stacked in rows.</li> <li>7. Place in convection oven at 325° F for 10-15 minutes until sandwiches are warmed through.</li> </ol> <p><b>CCP: Hold for hot service at 135° F or higher.</b></p>
Cheese, slices		25 each			
Turkey ham, sliced		50 slices			
Egg patties		50 each			
Foil wraps		50 each			
<div style="border: 1px solid black; padding: 5px; width: fit-content; margin: 0 auto;"> <p><b>NOTE:</b>                      *WGR bread slices, biscuits, English muffins, or croissants may be substituted for bagels. Cooking time may need to be adjusted. Verify CN information to ensure substitution provides 2 WGR meal contribution.</p> </div>					
<b>Components</b>					
Grain:	2 WGR (WGR bagel)				
<i>Grain Alternate (M/MA)</i>	1.25 GA (.25 from cheese + .25 from turkey ham + .75 from egg patty)				
Fruit:					
Vegetables:					
Milk:					

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Recipe Name: \_\_\_\_\_

Recipe No. BRK- \_\_\_\_\_

Yield: \_\_\_\_\_ (servings)

Portion Size \_\_\_\_\_

Ingredients	_____ Servings		_____ Servings		Directions
	Weight	Measure	Weight	Measure	
<b>Components</b> Grain: <i>Grain Alternate (MMA)</i> Fruit: Vegetables: Milk:					1. 2. 3. 4.