

Cooking Instructions

Coffee

- 6:30 am
 - Ensure unit is turned on to “9” (Dial should be in “BREW” area)
 - Place filter in basket with 2 cups of grounds (either Regular or Decaf).
- 7:00 am
 - Make first batch of each type of coffee
 - Set Unit to make full batch of coffee
 - Mark spigot as either Regular or Decaf with Styrofoam cup
- 7:30 am
 - Use water (center spigot) from coffee maker to preheat all coffee carafes
- 8:00 am
 - Fill Four (4) Regular and Four (4) Decaf Carafes and place on two front rows of tables
- 9:00 am
 - Fill remaining carafes and place on tables
- 10:30 am
 - Make half batch of each type of coffee
 - Place filter in basket with 1 cup of grounds (either Regular or Decaf).
 - Set Unit to make half batch of coffee
- 11:00 am
 - Refill all Carafes with fresh coffee
- 12:30
 - Drain remaining coffee from unit.
 - Flush each unit with Two (2) carafes of clear hot water from center spigot
 - Turn unit to “OFF”
 - Check off “Clean-up Check List”

* Note * Make sure you are using the KC’s coffee and not St. Andrew’s coffee

Cooking Instructions

Eggs

- Thaw out the eggs in the walk-in cooler in the kitchen (Doug and Loren have a key) a week before the breakfast
 - **Do NOT thaw eggs on counter**
- Recipe
 - Fill Kettle 2/3 full of water and set to boil.
 - Immerse bags in water, adjust heat to maintain simmer (180-190 degrees). Do NOT Boil
 - Stir water and bag(s) occasionally (about every 5 minutes) with paddle to assure uniform thawing and cooking
 - Remove bag(s) when cooked to desired texture (about 35-45 minutes if thawed; 50-80 minutes if frozen)
 - Knead bag(s) vigorously to break up cooked mass.
 - Store bag(s) in Humidifier to keep warm.
 - Do not cut bag open until ready to serve * drain water from bag before serving
 - **Drain the eggs in back sink and bring to serving line in a serving bowl.**
 - **Do NOT chop up the eggs into fine pieces.** Our elderly guest have a hard time getting the eggs on their fork if you do this
- 6:30 am
 - Fill Two (2) Kettles of water to boil.
- 7:00 am
 - Cook up 6 bags of Eggs for 8:00 serving.
- 8:00 am
 - Place 6 bags of eggs in kettles

Note * Need 9 bags of eggs ready by 9:30 am
- 10:00 am
 - Take inventory of number of bags in Humidifier. Need 7 bags for 11:30 serving
 - Cook enough to make a total of 7 Bags

Note * Need 7 bags of eggs ready by 11:30 am

Cooking Instructions

Sausage/Bacon (* by 9:30 am, 2/3rd of sausage and bacon should be cooked and available)

- 6:30 am
 - Start Oven (Set temperature to 350 degrees, Fan to 'HI')
 - Recipe
 - Cut Sausage into 2 ½ inch lengths and place on single large cookie sheet tray with parchment paper – do not overlap as they stick together
 - Place Bacon on large cookie sheet tray with parchment paper.
 - Cook 20 minutes – Stir every 10 minutes (DO NOT OVERCOOK)
 - DO NOT put BACON or SAUSAGE on top Oven Rack!!!
 - Drain Sausage and Bacon grease before serving.
 - Place in Roaster Ovens for serving
 - Keep Roaster Ovens at **180 degrees** to prevent items from over cooking
 - 6:30 am (**Bacon**)
 - Prep 4 trays of bacon and place in ovens
 - Keep making bacon with the 4 trays until 2/3 of total amount of Bacon is made
 - 7:20 am (Sausage)
 - Prep 1 tray of Sausage to put on line for 8:00 opening
 - 8:30 am
 - Prep 2 more trays of Sausage to be ready for 9:30 serving
 - 9:30 am
 - 2/3 of Sausage and Bacon should be in the Roaster
- Note * Need 2/3 of Bacon and 2/3 of sausage ready by 9:30 am*
- 10:30 am
 - Take an inventory of what is in the Roaster, generally we don't have to cook all the Sausage and Bacon
 - Need 15 lbs of Sausage and 15 lbs of Bacon to be ready for 11:30 serving

Cooking Instructions

French Toast

- 6:30 am
 - Start Oven (Set temperature to 350 degrees, Fan to 'HI')
- Recipe
 - Place bread on Large cookie sheet trays to dry. Bake 3-4 minutes on each side.
 - Mix Batter, 1 Bags of eggs, Milk, Vanilla and Cinnamon in large metal bowl.
 - (Quantities??)
- 7:00 am
 - Prep first set of Five (5) trays of bread and place in oven
 - Remove after 3-4 minutes
 - Flip bread
 - Put back in for 3 minutes
- 7:45 am
 - Prepare batter as above
 - Cook ½ grill of French Toast and place in serving line for 8:00 opening
- 9:00 am
 - Start cooking 2 deep serving pans of French Toast and place in humidifier
 - **Proofer temp should be at least to 160 degrees**
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- 11:00 am
 - Start cooking 2 deep serving pans of French Toast and place in humidifier

*** Move food from humidifier to Serving line as needed.**

Cooking Instructions

Pancake

- Recipe
 - Follow recipe on bag or recipe sheet. (Substitute ½ Ginger Ale and ½ Sprite)
 - Don't make batter too thin
 - Use stainless steel dropper (set to 'MED ') to drop pancakes on griddle
 - Make sure both sides are Golden Brown (Don't pull from grill too early)
- 7:15 am
 - Set-up Grill (Use care when lighting)
 - Valves are already Open (no need to adjust)
 - Propane tank needs to remain outside of the building.
 - Do NOT put oil on Grill until ready to make Pancakes or French Toast
- 7:45 am
 - Make Pancake Batter (10 lbs)
 - Cook 12 of Pancakes and place in serving line
- 9:15 am
 - Cook Pancakes as needed and place in serving line
- 11:15 am
 - Cook Pancakes as needed and place in serving line

*** Move food from humidifier to Serving line as needed.**

Griddle Startup

- Turn on Gas Line behind the Stove (long reach)
- Connect Gas line to Griddle
- Plug in Griddle to electric outlet
- Turn on the Igniter to light the pilot (left drawer)
 - Will click for a bit until it ignites
- Leave Igniter on until Pilot is lit (check peep hole) (Read directions on front of griddle)
- Set the grill temp knobs to 350 degrees
- Takes about 30 minutes to heat up
- Enjoy!!!!

• **Cooking Instructions**

Potatoes (* by 9:30 am, 2/3rd of potatoes (6 bags) should be cooked and available)

- 6:30 am
 - Start Oven (Set temperature to 350 degrees, Fan to 'HI')
 - Recipe
 - Put a little oil in the pan and spread out. This prevents some potatoes from sticking
 - Fill one cookie sheet trays with potatoes. 1 bag per tray
 - Add Crisco Oil, then mix and add seasoning (Lawry Season Salt).
 - Cook 45 minutes – Stir every 10-15 minutes
 - Place cooked potatoes on the serving line
 - If serving line is full place in humidifier oven (Proofer)
 - **Proofer temp should be at least to 160 degrees**
 - 6:45 am
 - Prep 2 bag and place in oven for 8:00 serving
 - 8:30 am
 - Prep 4 bags and place in oven
- Note * Should have 2/3 of potatoes completed by 9:30 am.**
- 10:30 am
 - Take inventory of Potatoes, need 3 bags available for 11:30 serving
 - Prep required number of bags and place in oven