

Cuban Toast w/ Eggs and Grits-# JH-62a

Servings- 1ea

Portion Cost- \$.28

Equivalent- 2 meat/2 grain

Service- 3 compartment plate



Scrambled Eggs- 1/3 cup

Prepared Grits- 1/2 cup

Cuban Bread Toasted- 1/8 loaf

Shrd Cheddar Cheese- 1 oz



- ❖ Mix the eggs, milk, and salt until well blended. Add butter blend to hot pan (or tilt skillet) and melt. Add the eggs and slowly stir from outside in making sure to evenly cook the egg mixture. Remove from heat when approximately 80% cooked and continue to stir until the eggs reach 165° for 15 seconds and are silky. Do not overcook the eggs!
- ❖ Bring The water to a boil and slowly add the grits stirring until smooth. Add the salt and bring the mixture back to a boil then drop the heat and simmer for 10-12 minutes or until 165° and creamy.
- ❖ Lightly spread a thin layer of butter blend over the cut side of the Cuban Bread. Toast the Cuban Bread at 350° for 3 minutes. Remove from the oven and evenly sprinkle the shredded cheddar cheese on the Cuban Toast. Bake an additional 1-2 minutes or until the cheese is slightly melted.
- ❖ Serve hot on a 3 compartment black plate. *Remember to Garnish!*
- ❖ Always ask for feedback from your customers!