Washoe County School District

Recipe: 001974 SDW WFL, Egg Bacon CH WG   **Recipe HACCP Process: #2 Same Day Service**
Recipe Source: 7.0 ALC if CNE
Recipe Group: Breakfast

Alternate Recipe Name: Waffle breakfast sliders

Number of Portions: 24
Size of Portion: Each

R831334 BRD: WAFFLE, AP WG Maple Md IW...	24 Pouch	Preheat conv oven to 350 F; std oven 400 F; or impinger oven to 450 - 500 F.
825024 BACON, Fully Cooked 300ct....................	24 (1 Slice (0MMA))	
903260 Egg Patty-1.25oz*.................................	24 Patty	For each slider, layer the following on one mini waffle:
903259 CHEESE, Amer Sli Yel 160-Commodity....	24 Slice	- 0.5 egg patty
		- 0.5 slice of bacon
		- 0.5 slice of American cheese
		Top each slider with one mini waffle.
		To Bake
		OVEN: Place on sheet tray coated with cooking spray. Bake until cheese is melted and temperature reaches 165 F, Conv. oven 5-6 minutes STD oven 7 -8 minutes..
		IMPINGER: Place on 16" pizza screen coated with cooking spray. Bake until cheese is melted and temperature reaches 165 F. 3-4 minutes
		Place in approved packaging and hot-hold for service.
		CCP: Heat to 165° F or higher for at least 15 seconds
		CCP: Hold for hot service at 135° F or higher

*Nutrients are based upon 1 Portion Size (Each)

Calories	346 kcal	Cholesterol	113.52 mg	Sugars	13.50 g	Calcium	141.05 mg	44.17%	Calories from Total Fat
Total Fat	16.99 g	Sodium	491.15 mg	Protein	12.44 g	Iron	1.14 mg	12.82%	Calories from Saturated Fat
Saturated Fat	4.93 g	Carbohydrates	40.16 g	Vitamin A	265.00 IU	Water[1]	*0.00* g	0.00%	Calories from Trans Fat
Trans Fat[2]	0.00 g	Dietary Fiber	3.00 g	Vitamin C	0.00 mg	Ash[1]	*0.00* g	46.40%	Calories from Carbohydrates
								14.37%	Calories from Protein

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N/A - denotes a nutrient that is either missing or incomplete for an individual ingredient
* - denotes combined nutrient totals with either missing or incomplete nutrient data
¹ - denotes optional nutrient values
² - Trans Fat value is provided for informational purposes only, not for monitoring purposes.

Miscellaneous		Attributes	Allergens Present	Allergens Absent	Allergens Unidentified
Meat/Alt..............	1.25 oz				? - Milk
Grain..................	2 oz				? - Egg
Fruit....................	cup				? - Peanut
Vegetable...........	cup				? - Tree Nut
Milk.....................	cup				? - Fish
Moisture & Fat Change					? - Shellfish
Moisture Change.	0%				? - Soy
Fat Change.........	0%				? - Wheat
Type of Fat..........					

Production Specification

I/R	Ing #	Ingredient or Sub-Recipe	Measure	Measure	Round
R	831334	BRD: WAFFLE, AP WG Maple Md IW			
I	825024	BACON, Fully Cooked 300ct			
I	903260	Egg Patty-1.25oz*			
I	903259	CHEESE, Amer Sli Yel 160-Commodity			

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