

FOOD OPERATIONS

CHEDDARWURST

Cheddar wurst is fully cooked before delivery. We use the fryers to heat and provide a more authentic festival-oriented product.

1. Insert stick into sausage before frying
2. Place 6 to 8 sausages in a fryer basket and heat until the internal temperature is approximately 165 degrees — approx. 2 minutes
3. Do not overcook the sausages, the casings will split and not look as appetizing
4. Serve from the warming cabinet with a Hawaiian roll as orders are received

SCHNITZEL (Pork Loin)

The pork loin is our only product that is not pre-cooked prior to delivery. It is important to make sure these are fried to the correct internal temperature — 165 degrees. Do not defrost before frying or coating will tend to slide off of the pork.

1. Place 6 to 8 tenderloins in a fryer basket and cook until the internal temperature is approximately 165 degrees — approx. 5 minutes
2. Once cooked, place in warming cabinet
3. Serve from the warming cabinet on a pub roll w/ sauerkraut as an additional side

FRIED OREO

- Batter Prep - make batter and place in refrigerator.

4 cups funnel cake powder 3 cups water

1. Add powder to the mixing bowl and then turn mixer on LOW.

■ Pro tip: there are two power switches on the mixer. You shouldn't normally need to do more than push the button on the side of the mixer like normal. However, if that button doesn't work, TURN MIXER SPEED TO LOW and then check the physical toggle switch at the base of the mixer is turned on. Once that is confirmed, press the normal green power switch to turn the mixer on.

2. Slowly and continuously add water until all of the water is added to the powder.
3. Mix until smooth.
4. The consistency of the mix should be like a thick pancake batter.

5. Fryer oil temperature must be 350° or above before frying
6. When the batter is not in use, keep covered in the refrigerator. The batter is easier to work with when it is cool.

- Two fryers are dedicated for the cookies. Place the basket in the oil prior to loading or cookies will stick to the basket.
- Dip the Oreo cookie in the batter making sure the entire cookie is covered with batter.
- Drop each cookie into one of the baskets already in the oil and fry for approximately 1-1/2 minutes or until golden brown.
- Place in a pan and immediately take to the "bar back" working order prep.
- They will take 3 cookies from pan and place into a small paper tray (#100 size boat).
- Put the boats in the warming cabinet.
- Only when sold, dust the cookies sufficiently with powdered sugar.
- Keep a good supply of prepared Oreos (at least one tray) in the warming cabinet. They will need to be constantly prepared to ensure an adequate supply is available during the times of peak demand.
- However, this will need to be evaluated especially during the closing shift to try to avoid any leftover Oreos. They cannot be used the next day.

MAC AND CHEESE BITES

FRY'em like you stole'em! Do not defrost before frying.

Put frozen bites into fryer basket and fry until golden brown (internal temperature is at least 150°, 3-4 minutes).

TEMPERATURE SETTINGS

Keep potentially hazardous foods below 41°F for refrigeration and above 140°F for heating and frozen foods at 0°F or lower.

Fryer thermostat	350°F
Warming cabinet thermostat	>140°F
Warming tray thermostat	140°F/60°C ok for sauerkraut
Refrigerator thermostat	39°F or lower as needed to ensure actual temperature is less than 41°F
Freezer thermostat	-5°F or lower as needed to ensure actual temperature is 0° F or lower