COOKING MANUAL

Recipes are to be adhered to at all times. ANY Alterations to Recipes or Food Presentation without explicit Management Approval will result in immediate termination.

If you improperly use or disclose a trade secret or confidential business information, you will be subject to disciplinary action, up to and including termination of employment and legal action. This applies even if you do not get any benefit from releasing the information.

APPETIZERS

Fryer Temperature: 305-310 Degrees.

Cooking Notes/Tips: Must stay frozen until dropped in Fryer.

Cook Time & Presentation:

		Approx Cook Times (Adjust accordingly)
Eggrolls	- 3 Cut Diagonally	3 Minutes
Mozzarella Sticks	- 5 Sticks	2 ½ Minutes or Golden Brown
Jalapeño Poppers	- 5 Poppers	3 Minutes
Fried Mushrooms	- One Dozen (12)	3 Minutes
Sweet Corn Fritters	- One Dozen (12)	3 Minutes
Chicken Strips	- 3 Strips	3 Minutes

Side Sauces:
One (1) Side Sauce per order (ONLY If on Ticket).
Additional Sauces must be rung up & only available for distribution if on the ticket or a separate ticket is received.

SALADS

Recipes:

Julienne Bell Peppers add a pinch of Lemon Pepper and Season Salt; toss and place in the Salad Prep.

Diced Cucumber

Diced Onions

Diced Tomatoes

Grated Cheese

Spring Mix

If NOT a side salad then Add Protein (Shrimp, Chicken, Catfish…).

Presentation Instructions and Garnishments:

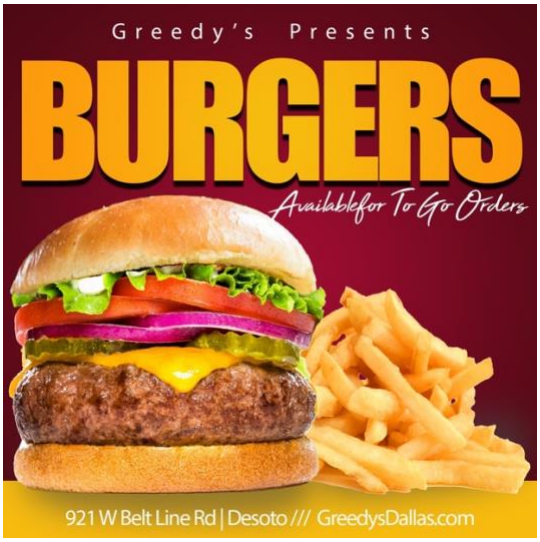
All Protein is placed on top of Salads.

Grilled Chicken -	Lightly Season with Season Salt on the Flat Top.
Chicken Finger Salad -	After removing Chicken Fingers from the Fryer, cut into pieces.
Fried Catfish Salad -	Catfish just like Catfish Basket.
Grilled Catfish-	Gently place the whole filet on top of Salad.

Side Sauces:

Side Salad - One (1) Salad Dressing per order (ONLY If on Ticket).
Large Salad – Two (2) Salad Dressings per Large Salads order (ONLY If on Ticket).

Additional Sauces must be rung up & only available for distribution if on the ticket or a separate ticket is received.



BURGERS

Cook Time: 8 Minutes Total (4 Minutes a side)

Cooking Notes/Tips:

*****Burger Only – NO FRIES /// Burger Basket – Seasoned Fries*****

*Make sure the grill is clean before cooking.

Recipes:

1. Brown One side. Flip. Add Lea & Perrin(Worcester Sauce) & Season Salt.
2. Cook ½ way through. DO NOT PRESS MEAT or it will lose juices. Cover the Burger with a Grill Cover.
3. Flip ad more Lea & Perrin (Worcester Sauce) & Season Salt.
4. Cook until done.
5. Buns - Please place foil on the flat top & place buns on top of foil to gently heat buns.

Add any additional items on top of the Burger per the Ticket.

1. Cheese – One (1)Slice
2. Bacon – Two (2) Slices
3. Grilled Onions/Bell Peppers or Jalapeños – Approx a Tablespoon

Presentation Instructions and Garnishments:

Burger dressed with Romaine Lettuce, 2 Tomatoes, Onions & Pickles and the sauce stated on the Ticket.

Stack garnishments with height.

All other items are additional & must be wrung up on ticket.

If a Basket, Handful of Voluminous, Seasoned Fries on the Side.

Side Sauces:

If a Basket, One (1) Side Sauce for the Fries (Only if on Ticket).

Burger Only, No Side Sauce.

Additional Sauces must be rung up & only available for distribution if on the ticket or a separate ticket is received.

LINK BASKET

Recipes:

Two (2) Hot Links

Scored/Cut Open Down The Middle & placed on the flat top.

Pour BBQ Sauce(watered down) & lightly Char both sides

Serve with Handful of a handful of Voluminous, Seasoned Fries on the Side.

Butter & Toast one (1) slice of Texas Bread & cut in in half diagonally(triangle).

Side Sauces:

One (1) Side Sauce per order (ONLY If on Ticket).
Additional Sauces must be rung up & only available for distribution if on the ticket or a separate ticket is received.

CHICKEN SANDWICH

Cooking Notes/Tips:
Sandwich Only – NO FRIES /// Sandwich Basket – Seasoned Fries

Recipes:
Three (3) Chicken Tenders.

Fry tenders & ONLY if requested on Ticket, toss in Requested Sauce.

Presentation Instructions and Garnishments:
Place on a buttered & toasted bun, lettuce, tomato, onion & pickles.

Wrap sandwich halfway with foil, for easier eating.

Side Sauces:

If a Basket, One (1) Side Sauce for the Fries (Only if on Ticket).

Sandwich Only, No Side Sauce.

Additional Sauces must be rung up & only available for distribution if on the ticket or a separate ticket is received.

CHICKEN WINGS

Fryer Temperatures: 350 Degrees

Cook Time: Crispy(Standard) 15 Minutes
Extra Crispy(Per Request) 15-18 Minutes

Cooking Notes/Tips:
Wings Only – NO FRIES /// Wing Basket – Seasoned Fries

Recipes:
8 wings to an order (4 flats 4 drums)

ALL Wings to be well done w/ a crisp.

Toss wings in requested sauce or seasoning.

ONLY toss in butter first for Lemon Pepper & Dry Garlic Parmesan Seasonings

Presentation Instructions and Garnishments:
Coat wings in sauce. Make sure wings are not dripping in sauce or they will be soggy.
If a Basket, serve with Handful of a handful of Voluminous, Seasoned Fries on the Side.

Side Sauces:
If a Basket, One (1) Side Sauce for the Fries (Only if on Ticket).

Wings Only, No Side Sauce.

Additional Sauces must be rung up & only available for distribution if on the ticket or a separate ticket is received.

PORK CHOPS

Cooking Notes/Tips:

The flour should be seasoned AND Season the chops after it is done cooking as well.

Recipes:

Fried Pork Chops

Rinse with cold water. Pat Dry.

Dredge in seasoned flour coating both sides

Drop basket in grease and free float chops in grease.

Cook pork chops 5-7 mins for even cooking.

Let grease drain, hold pork chops by the bone with tongs and season both sides before plating.

Grilled Pork Chops

Rinse with cold water; use a fork to tenderize (poke holes)

Season both sides of chops generously with Black Pepper Only

Place Foil on top of grill, add melted butter & place fish on top of foil.

Cover with Grill Cover.

Cook pork chops 3-4 mins on each side. Moisten chops with Lea & Perrins(Worcester sauce) with every turn; Pork chops should only be turned at a max of 3 times, any more than 3 the meat will lose its natural juice.

Presentation Instructions and Garnishments:

Serve with Handful of a handful of Voluminous, Seasoned Fries on the bottom.

On Top of Fries, Place the Pork Chops….VOLUME (Unless it is a To Go Order).

Dressing Plates Pork Chop Baskets

On the Side:

3 pickle slices

4-5 pepper slices

1 onion slice

1 slice of Texas Bread (not toasted)

Side Sauces:

One (1) Side Sauce for the Fries (Only if on Ticket).

Additional Sauces must be rung up & only available for distribution if on the ticket or a separate ticket is received.

All Pork Chop plates must be dressed before leaving out of the kitchen.

Pork Chop/Catfish Sandwich

Cooking Notes/Tips:

Sandwich Only – NO FRIES /// Sandwich Basket – Seasoned Fries

Recipes:

One (1) Pork Chop or One (1) WHOLE Catfish (Do not cut)

Rinse with cold water and pat dry.

Follow normal Guidelines on Frying Pork Chop or Catfish.

Add any additional items on top of the Burger per the Ticket.

1. Cheese – One (1)Slice
2. Bacon – Two (2) Slices
3. Grilled Onions/Bell Peppers or Jalapeños – Approx a Tablespoon

Presentation Instructions and Garnishments:

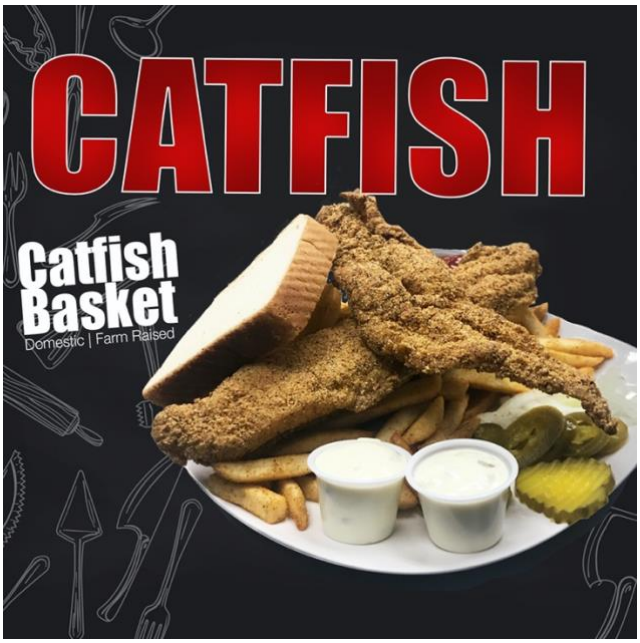
Place on Regular Texas Bread (Untoasted), lettuce, tomato, onion & pickles.

Side Sauces:

If a Basket, One (1) Side Sauce for the Fries (Only if on Ticket).

Sandwich Only, No Side Sauce.

Additional Sauces must be rung up & only available for distribution if on the ticket or a separate ticket is received.



CATFISH

Fryer Temperatures:

***Fryer Temp is CRUCIAL for Catfish, since it is a Flaky Protein!**

Fryer needs to be set at 350-375 Degree!

350 Degrees MINIMUM to avoid soggy, rubbery, or oily fish.

Thin pieces of Catfish to be cooked at 375 Degrees.

Thick pieces of Catfish to be cooked at 350 Degrees.

Cook Time:

Cook time is less than 10 Minutes. Can be done as fast as 3 Minutes, depending on thickness.

Catfish is done when it flakes easily & no longer translucent.

You can test by using a fork at the thickest point and gently twist. The fish will lake easily when done.

Recipes:

Fried Catfish

Rinse with cold water and pat dry.

Cut fish in half using the center flesh ridge to cut length wise.

Toss fish in fish fry to coat; make sure fish isn't wet so the coating won't be clumpy.

Drop basket in grease free float fish.

Cook fish 5-7 mins.

Drain grease before plating.

Grilled Catfish

Rinse with cold water and pat dry.

Leave filet whole squeeze Fresh Lemon Juice & season the fish generously with Blackened Seasoning.

Place Foil on top of grill, add melted butter & place fish on top of foil.

*TIP: Grilling the on top of the foil keeps fish intact, keeps the moisture and helps to evenly distribute heat.

Cook fish 4-5 mins per side(Depending on thickness); once you see the flesh turning white it's time to flip

Presentation Instructions and Garnishments:

Serve with Handful of a handful of Voluminous, Seasoned Fries.

Fried - On Top of Fries, Place the Catfish Filets….VOLUME (Unless it is a To Go Order).

Grilled – Filet on one Side & a handful of Voluminous, Seasoned Fries on the other side.

Dressing Plates - Catfish Baskets

3 pickle slices

4-5 pepper slices

1 onion slice

1 slice of Texas Bread (not toasted).

Side Sauces:

One (1) Side Sauce for the Fries (Only if on Ticket).

Additional Sauces must be rung up & only available for distribution if on the ticket or a separate ticket is received.

All Catfish plates must be dressed before leaving out of the kitchen.

FRIED CATFISH NUGGETS

Fryer Temperatures:

***Fryer Temp is CRUCIAL for Catfish, since it is a Flaky Protein!**

Fryer needs to be set at 350-375 Degree!

Cook Time: Cook fish for approximately 10 Minutes.

Recipes:
Rinse with cold water and pat dry.

Cut fish into 12-14 pieces.

Toss fish in fish fry to coat; make sure fish isn't wet so the coating won't be clumpy & will adhere.

Drop basket in grease free float fish.

Drain grease before plating.

Presentation Instructions and Garnishments:
Serve with Handful of a handful of Voluminous, Seasoned Fries on the side.

Dressing Plates - Catfish Nugget Baskets

3 pickle slices

4-5 pepper slices

1 onion slice

1 slice of Texas Bread (not toasted).

Side Sauces:

One (1) Side Sauce for the Fries (Only if on Ticket).

Additional Sauces must be rung up & only available for distribution if on the ticket or a separate ticket is received.

All Fish plates must be dressed before leaving out of the kitchen

RAW CATFISH

Unthaw Frozen Catfish: (Slow Thawing)

- Frozen Fish should be left to gradually defrost in the refrigerator for up to 24 hours(Overnight).
- It is vital to keep unthawed fish in the refrigerator.

  Benefit- The ability to refreeze the fish up to 2-3 days, if needed.

Re-Freeze Catfish (Sunday)

1. Make sure to rinse the fish in cold water.
2. Pat the fish dry(Brown Paper Towel).
3. Secure the fish in wrapping, using Air Tight Bag or Plastic wrap.
4. Date the Bag or Wrap.
5. Restore in the Freezer in a Measurement Bucket with Ice. Never put Fish on the floor.