

Prep Guide

Hello, all! Welcome to the prep team. Prepping is as easy as you make it. Speed, efficiency and cleanliness will go a long way in this position and will help with a nice flow.

Prep hours are usually from 9am-11:00am, 11:15 the latest, and then you will go off into your other positions (grill, disp, serving).

The first thing you want to do is sanitize all counters and prep tables. Second is you want to start your whip cream as soon as possible and get chili on the heater. You'll at least have two people on. One to start the chili (make sure you are stirring throughout the shift), and one to start the whipped cream. *Note: whoever starts the whip is on meat for the day. This should only take you 5 mins. (9:05). If there is a third person, you can start making your list. There will need to be communication on who is doing what section of prep.

1. Make a list of items that need to be prepped. As you are making a list, make sure you are restocking the grill line (meats, produce and mayo products). Make sure you are rotating by date. The oldest product should be pulled to the front of the line. Check the dispensing area to make sure brownies and cakes are stocked. You will need to look to see if pineapple, chili, ranch, vinaigrette, garlic sauce and avo spread needs to be made as well. Once everything is filled you can count what needs to be prepped. You should be done with your list by 9:15 or sooner.

- The person who is cutting meat has to be able to multitask.
- Whoever is in charge of whip, marsh and ranch-The mixer is the one thing that takes the longest because of how many products we make with it. Keep an eye/ear out for when the mixer stops. Once it stops, stop what you are doing and attend to what's in the mixer. The mixer should be on the move the whole time!
- The items that take the longest should always be done first!!!
 - The last items you would be doing are brownies, cakes, pb, garlic sauce, White Vin., Coleslaw, House sauce and pulling.

*******Make sure to always date everything*******

In a perfect world you should be done by 11am or 11:15 the latest. Keep in mind this is not the time to lounge around and take your sweet time. You should be moving just as fast as you would during store hours.

WHIPPED CREAM

- 3 Manufacturing Cream(1/2 gal)
- 1 Tin (tuna/egg tin size) Sugar
- 1 Splash Vanilla Syrup
- 2 oz liquid stabilizer

Whip at speed of 2 until stiff and creeping up the edge of the bowl. (approx 12 min)

HOMEMADE CHILI RECIPE

Mix all ingredients in a large tub and mix well. Split into designated containers and freeze until ready for use. *EVERYDAY - Pull enough for the next day to thaw in the refrigerator.* When heating, put in double boiler until it reaches 165°F, then transfer to the warming pot.

Ingredients:

- 1 taco meat bag
 - 1/2-gallon diced onions
 - 2 (#10) cans of Chef mate chili con carne
 - 1 (#10) Can Pinto beans
 - 1 (#5) can tomato juice
 - 1 (#10) can diced tomatoes
 - 1 (#10) can kidney beans
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MARSHMALLOW

- 2 tubs marshmallow
 - 2 small (water) cups COLD water (Don't add too much water)
 - Try to put the bowl in the freezer for 5-10 minutes before starting to mix cold.
 - Mix until fluffed to about double volume.
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PEANUT BUTTER SAUCE

- 1 Full tub of prepared marshmallow
- 1.5 cups (12oz) of Peanut butter
 - Combine peanut butter to marshmallow tub and mix until full combined and smooth

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PINEAPPLE

2 cans pineapple

1 can water (pine can)

2 cans sugar

Mix in a pot and cook for 45 minutes, stirring frequently to ensure sugar is dissolved

RANCH

To prepare dressing add:

3 packets of House Dressing Mix

3 - ½ gallons of Buttermilk (**3 cartons**, not 3.5 gallons)

24 cups of mayonnaise (3 Large Water Pitchers)

Mix all ingredients on the lowest speed for 2 minutes or until thin and all mayo lumps are gone.

Pour into dressing containers and add the date.

Store in the refrigerator & rotate as usual.

BLUE CHEESE

To prepare dressing add:

4 packets of Blue cheese Dressing Mix

3 - ½ gallons of Buttermilk (**3 cartons**, not 3.5 gallons)

24 cups of mayonnaise (3 Large Water Pitchers)

Mix all ingredients on the lowest speed for 2 minutes or until thin and all mayo lumps are gone.

Pour into dressing containers and add the date.

Store in the refrigerator & rotate as usual.

BBQ RANCH

⅔ GAL prepared ranch dressing

⅓ GAL BBQ sauce

- Mix until fully incorporated

COLESLAW DRESSING

1GAL

Mayo- 5 Cups

Sugar- 3 1/3 Cups

Milk-2.5 Cups

Buttermilk- 2.5 Cups

Lemon Juice- 1.5 Cups

White Vinegar-1 Cup

Salt- 1 Tbsp & 1 Tsp

Pepper-1 Tbsp & 1 Tsp

2GAL

Mayo- 10 Cups

Sugar- 6 2/3 Cups

Milk- 5 Cups

Buttermilk- 5 Cups

Lemon Juice- 3 1/4 Cups

White Vinegar- 2 Cup

Salt- 3 Tbsp & 1 Tsp

Pepper- 3 Tbsp & 1 Tsp

COLESLAW RECIPE

1 Bag of Slaw Mix (minus red cabbage)

4.5 Cups of Dressing

MEAT PORTIONS

Turkey - 3.5 oz

Tri Tip - 5 oz

Each store has a different slicer, thickness will vary by store. Please ask if you are not sure

GARLIC RECIPE

2 Bags of Mr. G's Garlic Sauce

1 tub of Minced Garlic (32oz)

Mix together until well combined.

AVOCADO SPREAD

20 Avocados

4 Tablespoons of Lemon

1 tablespoons Salt

You will need to mash and blend together

HOUSE SAUCE

~~1 Gal of Kens Garlic Aioli~~

~~1 13.6 oz tub Harissa~~

~~———— Mix thoroughly~~

HOUSE SAUCE NEW 11.3.2025

6 cup mayo

1 ranch cup ($\frac{3}{4}$ cup) of harissa spice

1 gallon garlic aioli

Mix thoroughly

WHITE VINAIGRETTE

7 Cups of White Balsamic

10 cups of Olive Oil

2 Cups of Honey

$\frac{1}{2}$ Cups of Dejon Mustard

$\frac{1}{4}$ Cup of Italian Seasoning

2 Tblsp Salt

2 Tblsp Pepper

2 Tblsp Garlic Powder

- **Blend with emulsion blender until mixed thoroughly**

Add all ingredients into a clear plastic tub. Blend with emulsion blender for minimum of 7 minutes

Cheese:

- A full block of white and yellow cheese should always be cut on Wednesday. Saturday should be cut as needed. Each slice should weigh .07 ounces.

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Mayo:

Always do in the order provided- This is more allergy reasons. Always sanitize in between egg, tuna and crab thoroughly. Never go above the food safety line.

- Egg takes 3 bags per tin.
 - Dump all eggs into a container and rise with water. Cut each egg with an egg slicer. Once you slice all the eggs you will grab a knife and chop the eggs up more.
 - Mix with Mayo by hand with correct measurements
 - Wrap and date before moving on to next product
- Tuna is 1 bag per tin
 - Dump the bag into a strainer and squeeze as much liquid out of the tuna, one handful at a time. Once you squeeze the juice out, put in an empty, clean container.
 - Mix with mayo by hand with correct measurements
 - Wrap and date before moving on to next product
- Crab is 1 box per container. (Note: One box contains two bags)
 - Dump bag into strainer and squeeze as much liquid out of the crab, one handful at a time. Once you squeeze the juice out, put in an empty, clean container.
 - Mix with mayo by hand with correct measurements
 - Wrap and date before moving on to next product
- NEW CRAB MIXTURE 12.9.2025
 - Dump one bag of Snow crab into a strainer and squeeze as much liquid out of the crab, one handful at a time. Once you squeeze the juice out, put in an empty, clean container.
 - Open two cans of Crab meat
 - Mix the two crab blends together with correct measurements of mayo
 - Wrap and date before moving on to the next product

Produce:

- Onion: Grab a large tub, fill with water and add onions. Peel and start slicing
- Tomato: Grab a large tub, fill with water and put tomatoes in. Grab a tomato slicer and cut tomatoes one by one.

Brownies

- Two Sleeves of brownies= 1 blue lid container
 - Cut 4x9

Cake:

- 4 packs of cake= 1 red lid container

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- Cut in half horizontal and 3 times vertical