



Pecan-Bacon French Toast

Grabitzers™ French Toast Sticks - 96110844

French toast sticks dusted with powdered sugar, and then drizzled with ancho-caramel sauce and topped with chopped pecans and candied bacon.

Ingredients

Grabitzers® Battered French Toast Sticks® – 96110844
1/2oz Candied Bacon
Powdered Sugar
Carmel Ancho Sauce
Pecans

Directions

1. Prepare French Toast Sticks
2. Dice the Candied Bacon
3. Top the French Toast Sticks with Powdered Sugar
4. Plate the French Toast Sticks
5. Drizzle on Caramel Ancho Sauce
6. Garnish with Pecans and Bacon

Menu Price	\$5.99
Total Plate Cost	\$1.46
Potential Profit	\$4.53



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Quiche Sliders

McCain® Babycakes® - MCF03758

This bite-sized twist on a breakfast classic features McCain Babycakes sandwiching a deconstructed Canadian bacon quiche.

Ingredients

6 McCain® Babycakes
.75 oz Scrambled Eggs
.75oz Diced Canadian Bacon
½ tsp Chives chopped
3 Slices Colby Jack Marble Cheese

Directions

1. Top 3 Babycakes with slice of cheese each
2. Divide scrambled egg, Canadian bacon, and chives among Babycakes
3. Top each with remaining Babycakes

Menu Price	\$5.99
Total Plate Cost	\$1.25
Potential Profit	\$4.74



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Stacked Texas Toast Burger

McCain® Redstone Canyon® Skin-On Hash Brown Cubes - MCL03624

A juicy patty melt topped with sausage gravy, cheddar cheese and scallions with Texas toast and a generous side of savory, red-seasoned potato cubes.

Ingredients

30 McCain® Redstone Cubes
2 Slices Texas Toast Toasted
2oz Sausage Gravy
3 Thin Beef Hamburger Patties
3 Slices Cheddar Cheese
.25oz Sliced Green Onion

Directions

1. Alternate cheese, onion, and beef patties on top of Texas toast
2. Slice
3. Griddle to melt cheese
4. Finish with a ladle of warm gravy
5. Serve with Redstone Cubes

Menu Price	\$10.99
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Total Plate Cost	\$3.00
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Potential Profit	\$7.99
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