

THE SCRAMBLER



INGREDIENTS	QUANTITY
Tater Tots	6 oz (Cooked)
Scrambled Egg (if specified)	3/4 cup (6.5 oz by weight)
Fresh Egg (if specified)	2
Shredded Sharp Cheddar	1.5 oz weight 1/3 cup
Bacon (Chopped)	2.4 oz (1/2 cup)
Thawed Waffle	1
Maple Syrup	.25 oz
Liquid Butter	1/2 oz

PROCEDURE.....

1) In a 350° fryer, cook tater tots for 3 minutes, drain and evenly season with GT seasoning.

If scrambled;

2) Ladle one 3/4 Cup of scrambled egg onto flattop, after 30 seconds, flip eggs, chop and cook another minute.

If fried egg is specified;

3) Squeeze a 1/2 oz of butter on flattop griddle, then crack two eggs in the butter. Cook for one minute, then flip egg being careful not to break yoke.

4) For Over Easy, cook an additional minute. For Over Medium, cook an additional 90 seconds. For Over Hard, break yoke before flipping and then cook an additional 90 seconds after flipping.

5) Baked waffle at 425* for 2 minutes or until waffle turns golden brown.

6) On a rectangle plate, place hot, cooked tater tots, shredded cheddar, cooked eggs and chopped bacon on left. Then rest cooked waffle on the right, against the tater tot stack and drizzle syrup over waffle. Place 2 butter packs on far right of plate.

CARRY OUT PACKAGING (Served with all garnishes)

Serve in a 9 inch clear to-go box with syrup and lid inside box. Serve with one cutlery pack and 2 ketchup packets in a brown bag.

