The Real Deal Breakfast Sandwich

SERVINGS: 25

<table>
<thead>
<tr>
<th>INGREDIENTS</th>
<th>MEASURE</th>
</tr>
</thead>
<tbody>
<tr>
<td>English Muffins</td>
<td>25 each</td>
</tr>
<tr>
<td>Liquid Eggs, Sysco</td>
<td>6.25 cups</td>
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<tr>
<td>American cheese, sliced, Schreiber</td>
<td>25 each</td>
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<tr>
<td>Canadian bacon/ham, pre sliced, Hormel</td>
<td>2 1/3 lb</td>
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PREPARATION INSTRUCTIONS

1. Spray Rational multibaker pans. Portion ¼ cup of eggs into each of the 8 multibaker molds.
2. Lay out English muffins open faced on a bun pan lined with parchment paper.
3. Portion Canadian bacon into 1.5 oz stacks.

COOKING INSTRUCTIONS

1. Program your oven for Scrambled eggs, light for 3 minutes.
2. Once prompted by the oven, load eggs pans and Muffins into oven at the same time. Oven will alert you when product is ready.
3. Grill Canadian ham stacks over a hot griddle. Hold hot in warmer until ready to assemble sandwiches.

ASSEMBLY INSTRUCTIONS

Set up your work station according to your established method.

1. Place 1.5 oz. of grill ham on top of each egg patty.
2. Place ½ oz. sliced American cheese on top of each egg and ham stacks.
3. Place egg patty with cheese and ham stacks over the bottom part of each English muffin.
4. Top with the other half of the English muffins.

SERVING INSTRUCTIONS

- Serve portions required by menu.
- Hold until and during service at a minimum of 135°F.