

GRILLED ONIONS – Quick Guide



Nadec Butter Bar (100gm) Procedures

- Butter bar is ladled for each 25 grams, to be easy divided.

Ingredients	One Batch	½ Batch	¼ Batch
Diced Onion	28 oz	14 oz	7 oz
Butter	100 gm	50 gm	25 gm



Preparations Steps:

- Use a clean, sanitized spatula to stir onion/butter mixture thoroughly into clean pan and cover with lid to be ready for heating.
- Prepare enough Batches (in pans) of onion/butter mix to meet estimated ADQs and place it at chiller (24-hour discard time).
- Heat Onion/Butter mix during operations as needed.
- **Opened butter holding time is 48 hours (not exceeding expiration date).**

Cooking Onion Mix:

- As needed, remove 1 pan onion/butter from chiller and place in microwave
- Cook onion/ butter mix according to times listed below:

Button #9	1200 watt	3:30 min
	1700 watt	3 min
	2200 watt	2 min

Cook Onion/butter mixture to reach minimum temperature of 165°F. Cook in 10 second intervals till mix reaches targeted temperature.

- When onions reach 165°F, transfer onions into the Heatwell for holding.
- Double panned in stainless steel pans or single panned with amber pan.

Onion/ butter mix holds at a minimum of 145°F for **2 hours**.

Onion/ butter mix held in the Heatwell must be **discarded at close**.

In 24 hours, operating restaurants, discard Onion/butter mix at changeover to breakfast.

