

Recipe Book



Volume Measurements

	Tsp	Tbsp	Fl oz	C	pt	qt	Gal	ml	L
Teaspoon	1	1/3	1/6	1/48	1/96	1/192	1/768	4.928	0.004
Table spoon	3	1	1/2	1/16	1/32	1/64	1/256	14.78	0.014
Fluid oz	6	2	1	1/8	1/16	1/32	1/128	29.57	0.029
Cup	48	16	8	1	1/2	1/4	1/16	236.1	0.236
Pint	96	32	16	2	1	1/2	1/8	473.1	0.473
Quart	192	64	32	4	2	1	1/4	946.3	0.946
Gallon	768	256	128	16	8	4	1	3785	3.785
Milliliter	.2028	.0677	.0338	.0041	.0021	.0010	.0000	1	0.001
Liter	202.8	67.62	33.81	4.166	2.113	1.005	.2641	1000	1

Bleu Cheese

Mayo	NA	NA
Sour cream	NA	NA
Bleu cheese	NA	NA
Milk	NA	NA
Worcestershire	NA	NA
Garlic powder	NA	NA



Reference photo

Step 1

Add all ingredients to mixing bowl

Step 2

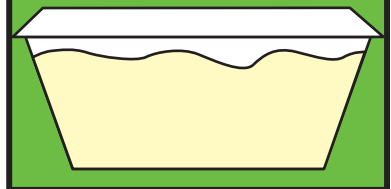
Whisk well

Step 3

Portion in 2 oz cups

Portioned in

2 oz
Souffle Cup



Store extra in

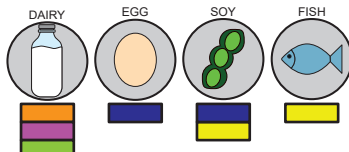
Mayo jug

Sour jug



Stored items need to be labeled with name and date

Allergens
Up to date as
of pg date



The Hot Brix

Kaiser roll	NA	
Burger patty	NA	NA
Onion ring	NA	
Cheddar	NA	NA
Bacon	NA	
Spicy ranch	NA	NA
Lettuce	NA	



Reference photo

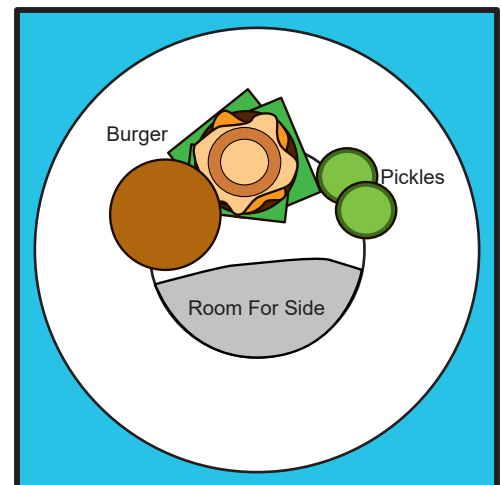


Plate layout

Step 1

Deep fry 1 onion ring

Step 2

Cook 1 burger to slightly below temp

Step 3

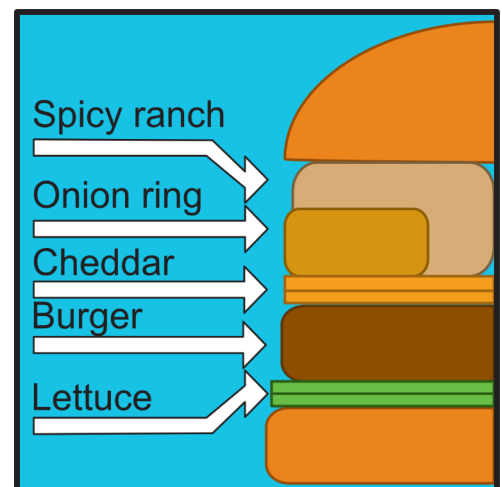
Add cheddar & bacon

Step 4

Add onion ring and spicy ranch

Step 5

Assemble burger and serve



Diagram

Allergens
Up to date as
of pg date

