

# HIDEAWAY PIZZA.

## Appetizers

### Breading Procedure Using the Breading Machine

- First you place 12-14 heaping 6 oz. spoodles of flour into the breading chamber. **After every 2 to 3 orders you run through the breader, add another heaping 6 oz. spoodle of flour. More flour is better than not enough.**
- In a 12-qt. bucket or white tub place clean, dry button mushrooms about  $\frac{3}{4}$  the way full. Dust w/ 1 heaping 6 oz. spoodle of flour. Shake & roll. Hold until ready to use. Don't get too far ahead. If business is slow, dust less product.
  - They will not hold over night & should not be held from lunch to dinner.
- Use a 4-cup measuring cup to portion out 1 order of dusted shrooms. This is an estimated amount & should be done during slower periods, we want precise portion after the breading process.
- Place dusted mushrooms into the 12-qt. bucket of batter & submerge w/ spiral skimmer.
- Use the spiral skimmer to retrieve the battered mushrooms & allow mushrooms to drain.
- Dump battered mushrooms into the breader; push in any mushrooms that get stuck on the landing piece. The button mushrooms falling out of the breader should fall into a pan with a screened sifting pan.
- Retrieve battered mushrooms from screened pan & portion w/ 4-cup measuring cup. Then, add to fry basket.
  - FM is Heaping 4-cup, 1-2" over the top of cup
  - JR FM slightly over 2 cups
  - 50/50 is a level 4-cup

### Not using the Breading Machine - If your breading machine goes down

- Dust a 12-qt. bucket of clean dry button mushroom.
- Place an order of dusted mushrooms in the batter, submerge & retrieve w/ spiral skimmer.
- Place the battered mushrooms in a 6-qt. bucket, add flour & gently roll & shake the bucket.
- Place battered shrooms in the fry basket & gently shake the basket. Don't shake too hard or the batter & flour will come off.

### Cleaning procedure for Breading Machine

At the end of a busy lunch rush & or at night, take apart the breader. Soak all parts caked w/ batter & flour in hot water. Spray off & scrub parts, then send through the dish machine at least twice. **Do what it takes to get it completely clean. Clean twice a day if necessary. Spray sanitizer on a towel & wipe down the motor base, rubber wheels, never get the motor wet!**

## Fried Mushroom – FM

- FM portion is Heaping 4-cup, 1-2” over the top of cup.
- Batter & Fry for approx. 3½ - 4 mins, or until golden brown. Only shake lightly, don't shake off the crunchies!
- Serve in a round pan lined w/ wax paper & 2 selected dressings, usually 1 bpc Red & 1 bpc Ranch.
- **To-Go:** Serve in brown box lined w/ wax paper & 2 selected dressings.
- Don't fry more than 2 orders in a basket at once. During busy times try to stay ahead but remember it doesn't take long to Dust, Batter & Bread.
- **The absolute best Fried Mushrooms are where you dust, batter, flour, fry & serve without holding the product at any stage of the process.**

## Junior Fried Mushroom – JR FM

- 14-18 button mushrooms, slightly over 2 cups. This equals ½ an normal order of FM.
- Batter & Fry for approx. 3 ½ – 4 mins, or until golden brown.
- Drain & serve in a Small Black bowl & 2 selected dressings. Usually 1 bpc Red & 1 bpc Ranch.
- **To-Go:** Serve in a Medium Styrofoam lined w/ wax paper & 2 selected dressings.

## Fried Cheese Sticks – FCH

- Cook 8 cheese sticks in fryer for approx. 1.5 mins, or until golden brown.
- Drain & serve in Round Pan lined w/ wax paper & 2 selected dressings. Usually 1 bpc Red & 1 bpc Ranch.
- **To-Go:** Serve in a Medium Styrofoam lined w/ wax paper & 2 selected dressings.

## 50/50 – 50/50

- Place 1 Level 4-cup measuring cup of battered mushrooms (23-25 buttons) into fry basket & fry for 3 mins.
- Add 5 cheese sticks, fry together for 1 more min.
- Drain & serve in a Round Pan lined w/ wax paper & 2 selected dressings. Usually 1 bpc Red & 1 bpc Ranch.
- **To-Go:** Serve in a brown box lined w/ wax paper & 2 selected dressings.

## Fried Ravioli – FRAV

- Place 8 ravioli into fryer basket.
- Fry for approx. 3 mins, they should start to float & be golden brown.
- Serve in a Round Pan lined w/wax paper and with a ramekin 3/4 full Marinara placed in the center. Place Fried Ravioli evenly around the ramekin in pan.
- Add SHAKE after it has been plated, shake several times assuring all pieces & Marinara have ample amount applied.
- **To-Go:** Serve in Medium Styrofoam lined w/ wax paper & 2 bpc Marinara.

## Fried Pickle Slices – FPICK

- Pre-portion frozen pickle slices into 11 oz. servings, place in portions bags & store in freezer.
- Fry for approx. 2 ½ - 3 mins, they should be golden brown.
- Serve in a Round Pan lined w/ wax paper & 1 bpc of petal/special sauce & 1 bpc of ranch.
- **To-Go:** Serve in Medium Styrofoam lined w/ wax paper & 1 bpc special sauce & 1 Ran.

## Garlic Bread – GB

- Take 4 slices of bread, butter both sides w/ garlic butter & place on a Medium pan (no holes).
- Cook for approx. 3 mins; about half way through the oven.
- If your store has a small oven, cook all the way through the oven.
- Add Shake to bread before placing onto serving pan, presentation is key!
- Place garlic bread on Medium pie pan, lined w/ wax paper & 2 bpc Red to the side, on pan.
- **To-Go:** Serve in small pizza box lined w/ wax paper, serve w/ 2 bpc Red.

## Garlic Bread with Cheese – GB w/CH

- Take 4 slices of bread, butter both sides w/ garlic butter & place on a Medium pan (no holes).
- Add 4 RSP of Mozzarella on top, equally 1 RSP per slice.
- Cook for approx. 3-4 mins; slightly more than half way through the oven.
- If your store has a small oven, cook all the way through the oven. The cheese should be melted & turning golden brown.
- Add Shake to bread before placing onto serving pan, presentation is key!

- Place garlic bread on Medium pie pan, lined w/ wax paper & 2 bpc Red to the side, on pan.
- **To-Go:** Serve in Small pizza box lined w/ wax paper, serve w/ 2 bpc Red.

## Garlic Knots – KNOTS

- Unwrap 2 packages of 3 Garlic Knots (**6 total**) & place on a Medium pan (no holes). Place them in a 6-pack formation, as close together as possible.
- Add garlic butter on top of each Knot.
- Cook 3 mins, approx. 1/2 way through oven, should be golden brown.
- Add garlic butter again.
- Sprinkle HEAVY Shake. Also, sprinkle Shake on top of 4 oz. ramekin of Marinara.
- Transfer Knots to a Small pie pan (6-pack formation), lined w/ wax paper w/ ramekin of Marinara to the side.
- **To-go:** Serve in Large Styrofoam lined w/ wax paper, serve w/ 2 bpc of Marinara.

## Garlic Knots with Cheese – KNOTS w/CH

- Unwrap 2 packages of 3 Garlic Knots (**6 total**) & place on a Medium pans (no holes). Place them in a 6-pack formation, as close together as possible.
- Add HEAVY garlic butter on top of each Knot.
- Add 2 GSP Cheese Mix
- Cook 3 mins, approx. 1/2 way through oven, should be golden brown.
- Sprinkle HEAVY w/ Shake. Also, sprinkle Shake on top of 4 oz. ramekin of Marinara.
- Transfer Knots to a Small pie pan (6-pack formation), lined w/ wax paper w/ ramekin of Marinara to the side.
- **To-go:** Serve in Large Styrofoam lined w/ wax paper, serve w/ 2 bpc of Marinara.

## Loaded Garlic Knots – LOADED KNOTS

- Unwrap 2 packages of 3 Garlic Knots (**6 total**) & place on a Medium pans (no holes). Place them in a 6-pack formation, as close together as possible.
- Add HEAVY garlic butter on top of each Knot.
- Add 2 GSP Cheese Mix



## **Mushroom Caps – CAPS**

- Butter a Round Pan w/ a layer of garlic butter using the rubber bristled brush.
- Place a single layer of caps in buttered boat in an upright position, fill it up! (approx. 14-17 depending on the size)
- Cover caps evenly w/ 2H RSP Mozzarella. Try to keep cheese off the outside edge of pan as it will burn.
- Push the pan into the oven, 2 pan-lengths & cook for 4 mins.
- Serve on a Small pie pan lined w/ wax paper. Serve w/ a spoon & cracker caddy.
- **To-Go:** Prepare as above, but in a round tin. Secure w/ lid (shiny side down) & place in Large Styrofoam lined w/ wax paper, 4 cracker packets & a meal kit.

### **\*\*Note\*\***

**Never use ramekins, Styrofoam, or portion cups  
to cook or heat anything in the Microwave.**