

# HIDEAWAY PIZZA.

## General Sandwich information

- Most sandwiches have a choice of white or wheat hoagie style bun.
- ALL Chicken sandwiches are served on a toasted Brioche bun.
- Mozzarella & Cheddar cheese mix is a one-to-one ratio mix.
- All sandwiches are served hot.
- All sandwiches have a choice of side item: chips, Cole slaw, or JAB (JAB served before sandwich, unless server enters order otherwise in the POS)
- Hoagie Style Buns
  - You will have to slice the bun in half before preparing the sandwich, follow the relief cut.
  - Before plating or boxing up sandwiches (Except Hero) you must cut the sandwich in half at a 45-degree angle & place frill picks in each half of sandwich. Plate the sandwich with the cut side out. Be careful not to smash, crush, or leave your fingerprints on the top bun while cutting sandwich in half.
  - Hero sandwich will need to be cut at a 90-degree angle & leave in straight line on the Dine-In & To-Go presentation.
- Brioche Buns
  - Do not cut sandwich in half after cook process, leave whole.
  - Place one frill pick into the middle of the sandwich.
- Dine In
  - Serve on a small pie pan lined w/ wax paper, serve with side item either Chips or Cole Slaw (served in a ramekin).
  - All orders receive a pickle spear.
- To-Go
  - Serve in a Large Styrofoam, lined w/ wax paper, a Pickle (placed under wax paper) & choice of Chips or Cole Slaw. Slaw served in a squat cup w/ lid.

## Sandwich Guts/Prep

- Portioned meats are called “guts” or “**sandwich guts**”. We build these guts upside down so when we make the sandwich, we can flip the guts onto the bread.
- All ham & turkey will need to be cut in half (across/short wise) before building guts. These half slices become an individual slice count moving forward, so in the end you will have 2 slices once you make the initial cut.
- Use the green steak paper from Ben E Keith to make the sandwich guts.
- Store in sealed container & label, date & initial the container.
- Shelf life is 5 days for the sandwich guts.
- Sandwich (Shred) Lettuce
  - First, wash the head of iceberg lettuce
  - Next, slice the head of lettuce in half, then lay it flat & slice thin layers about 1/8 inch thick.
  - Keep the lettuce in long strips.
  - This should be cut fresh every day.
  - Toss any SHRED left from the day before.
- **Ham-N-Cheese Meat Prep:**
  - Fold ham slices once to form a triangle.
  - Layer **16** triangles of ham on the paper.
- **Turkey Bacon Club Meat Prep:**
  - Fold turkey slices once to form a triangle.
  - Layer **16** triangles of turkey on the paper.
- **Dagwood Meat Prep:**
  - Use **7** slices ham & **7** turkey & fold them once to form triangles.
  - Place them on the paper alternating each meat.
  - Next use **4** slices roast beef & fold them twice to form triangles.
  - Place them on the turkey & ham pointing in the opposite direction.
  - Store in sealed container & label, date & initial the container.
  - Shelf life is 5 days.
- **Italian Sub Meat Prep:**
  - Place **4** Deli pepperonis in a row, slightly overlapping, lengthwise the length of a sandwich bun.
  - Place **5** whole slices of salami on each stack; slightly overlapping each slice.
  - Place **4** slices of Ham folded in triangles on each stack.

## Cooking sandwiches

Prepare the sandwich on a Medium '57 pan (no holes), place in the oven slightly less than ½ way, this will be under 3 min cook time. Remember to always have Bun/Hoagie coming out of oven first, meat needs to cook longer than bread.

Each oven is a little different. Hot side cooks will get to know the oven for the best sandwich placement.

### **Dagwood, Ham-N-Cheese, Turkey Bacon Club**

- Place bottom bun on top of the sandwich guts & flip it over, then pull off green steak paper.
- Place on '57 pan, bottom bun w/ meat & the top of the bun on the other side of the pan, cut side down.
- Add 2 rsp **Cheese mix** on top of the meat, spread it out evenly.
- Turk Club ONLY – add 1 rsp **Bacon** on top of cheese mix, spread out evenly.
- Place the pan in the oven slightly less than ½ way, cook time will be under 3 mins.
- After removing pan from oven, add **Shredded lettuce** on top of the cheese.
- Then add **Creamy Italian** on top of the lettuce.
- Add 3-4 slices of **Tomatoes** (depending on the size of the tomato) on top of the lettuce.
- Add **Creamy Italian** to the top half bun, then add the top bun to complete the sandwich.
- Add frill picks and slice properly before plating.

### **Italian Sub**

- Place both buns on top of the sandwich guts & flip it over. Remove the green steak paper.
- You should have meat on both sides of the buns, so you will use/need 2 “guts” per sandwich.
- Place ½ rsp **Red Onions**, ½ rsp **Black Olives**, 8 each **Banana Pepper** rings, all on bottom half of sandwich.
- Spread 1 rsp **Cheese mix** over each side of the sandwich & place on a Medium '57 pan & run ½ way through oven.

- After removing pan from the oven, add **Shredded lettuce** on bottom half.
- Then place 3-4 sliced **Tomato**, depending on the size on top of the lettuce.
- Add **Creamy Italian** to the top of Tomato slices, add the top to complete the sandwich.
- Add frill picks and slice properly before plating.

## Hero

- Take **4 Meatballs** & cut in half, then Microwave, for 30 seconds in a microwave safe dish.
- Place the Meatballs, cut side down, on the bottom bun.
- Neatly cover Meatballs with  $\frac{3}{4}$  ysp (2 oz.) **Marinara** sauce.
- Spread 2 tsp's **Mozzarella cheese** over top of the sauced meatballs.
- Slide in oven  $\frac{1}{2}$  way, 3 min cook time.
- After removing from the oven, add top bun & frill picks.
- Slice at 90-degree angle, leave in straight line. Serve with 1 bpc of **Marinara sauce** on the side.

## Southern Fried Chicken

- Thaw out a few Chicken patties in the walk-in, preferably the day before using them. They will hold in the walk-in for 3-4 days. Handle gently once thawed.
- Fry one thawed-out **Patty** for 4 mins. Use a timer. Handle carefully.
- Add **Brioche Bun** to pan, place the inside of bun down on pan. Toast  $\frac{1}{2}$  way through oven.
- After frying, add Patty to bottom bun, add **Shredded lettuce** on bottom half.
- Then place 3-4 sliced **Tomato**, depending on the size on top of the lettuce.
- Add 2 oz. **Special Sauce** to top bun only, then add bun to sandwich.
- Place one frill pick in the center of sandwich before plating. Do not cut.

## Chicken Bacon Ranch

- Take one **Chicken Breast** and place on a '57 pan (no holes).
- Add chicken seasoning spice = 6 to 8 shakes
- Add 1 H rsp of **Mozzarella cheese** to breast, keep the cheese on the breast as much as possible.
- Next, add 1 rsp **Bacon** to the top of the cheese.
- Add **Brioche Bun** to pan, place the inside of bun down on pan.
- Place the pan in oven, at the ½ way point, about 3 mins.
- Take the pan from the oven, add 1 oz. **Ranch** to EACH side of the bun.
- Add the breast to the bottom bun, then load up sandwich with **Shredded lettuce**.
- Add 2-3 slices of **Tomato**, depending on the size, to the top of shredded lettuce.
- Add top bun to complete the sandwich, add one frill pick in the center of the sandwich. Do not cut.