

EGGS AU GRATIN (SCOTCH WOODCOCK)

Yield 100

Portion 2/3 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
223 cal	7 g	12 g	16 g	243 mg	241 mg	179 mg

Ingredient

EGG,HARD COOKED
 MILK,NONFAT,DRY
 WATER,WARM
 BUTTER,MELTED
 FLOUR,WHEAT,GENERAL PURPOSE
 CHEESE,CHEDDAR,SHREDDED
 BREADCRUMBS,DRY,GROUND,FINE
 BUTTER,MELTED

Weight

11 lbs
 14-3/8 oz
 15-2/3 lbs
 1-1/2 lbs
 1-1/8 lbs
 3 lbs
 5-1/8 oz
 2-1/2 oz

Measure

100 Eggs
 1 qts 2 cup
 1 gal 3-1/2 qts
 3 cup
 1 qts
 3 qts
 1-3/8 cup
 1/4 cup 1-1/3 tbsp

Issue

Method

- 1 Place eggs in baskets as needed; cover with hot water. Bring to a boil; reduce heat; simmer 10 to 15 minutes. DO NOT BOIL. Remove from water; serve immediately. CCP: All fresh shell eggs must be heated to 155 F. or higher for 15 seconds.
- 2 Cool; remove shells from eggs; slice eggs in half lengthwise. Arrange 100 egg halves in each steam table pan.
- 3 Reconstitute milk; heat to just below boiling. DO NOT BOIL.
- 4 Blend butter or margarine and flour together; stir until smooth. Add milk to roux, stirring constantly. Cook until thickened.
- 5 Add cheese to sauce; stir until cheese is melted. Stir as necessary.
- 6 Pour 4-3/4 quarts sauce over egg halves in each steam table pan.
- 7 Combine bread crumbs and butter. Sprinkle 2/3 cup buttered crumbs over mixture in each pan.
- 8 Using a convection oven, bake at 325 F. 10 minutes or until browned on low fan, open vent. CCP: Hold for service at 140 F. or higher.