

## COOKING PROCEDURES:

***Wear gloves when touching any unwrapped food items!!***

**Coffee and Hot Chocolate:** Fill the water reservoir in the Keurig (use gallon jugs). Put K-cup in the machine and press the “middle” button on the bottom row once it’s blinking.

**Popcorn:** Use the “popcorn” button on the microwave.

**Soft Pretzel:** Place the pretzel on a small paper plate and moisten the top of the pretzel with water, add salt from packet. Heat in the microwave for 30 seconds. Ask the customer if they want cheese.

**Nachos:** Fill the plastic nacho container with chips; put cheese in the small area. Ask customer if they want jalapenos. If they do, give them a small cup that is prefilled in the fridge.

**Corn Dogs:** Micro for 20 secs, then fry 3-4 mins. These are served in the hot dog boats.

***Fry with top down & drain on paper towels.***

**French Fries:** Place 1-2 handfuls of fries in fryer and fry for 4-5 mins. If the customer is having cheese fries, ladle cheese over them. These are served in the larger “boats”.

***Fry with top down, drain on paper towels & sprinkle with Seasoned Salt.***

**Mozzarella Sticks:** Fry 5 cheese sticks for 2 mins. These are served in the larger “boats” with a side of marinara located in pre-filled cups in the fridge.

***Fry with top down & drain on paper towels.***

**For the GRILL:** You should only have to use one side of the grill. Items should be wrapped in the foil sheets and either placed in the warmer or the designated silver pans on the shelf, depending on how many you have. For the double headers, some teams provide meals for their team in between games; others rely on our concession stand to feed them. You will need to ask someone from the visiting team to judge how much you will need to cook. One sleeve of burgers (half with cheese) and 12 hot dogs usually feeds the crowd unless the visiting team is buying lunch. Please keep the grill outside the press box and use there, this keeps the smoke from affecting the field/dugouts. ***When cooking burgers, use the Dale’s Seasoning in fridge!***

***\*\*If people opt to buy a “basket” these are served on the paper plates located on the shelf.\*\****

***ANY QUESTIONS/CONCERNS Text Jenn Sanders 770\*289\*7127***