

Monday or Tuesday: Order food for Thursday delivery

Tuesday: Place any frozen fish into refrigerator to thaw

Thursday: Check in order

Friday:

- Thaw fish @ around 12:00 PM
- Go to store and get incidentals: Milk 1 (Gal), Buttermilk ½ gal, Beer (1), Eggs (18), Sugar for sweet tea (5 lb bag), and soft drinks (3 Cokes, 3 Coke Zero, 2 Sprite, 2 Ginger Ale).
- 1 hr after starting thaw.....Cut fish and put in fridge
- 2:00 PM make beans and pre-heat oven @ 350 degrees. Start warmer

### IKE'S BAKED BEAN RECIPE

Make 5-6 pans of beans

- 1) Sautee and reduce one 5 lb bag of onions and one 5 lb bag of mixed cut colored bell peppers
  - 2) Open two cans of beans for every pan
  - 3) Remove any meat or fat from top of cans before putting in pans
  - 4) Drain only one of those cans (to reduce liquid)
  - 5) 1/3 box of brown sugar for every pan
  - 6) Drizzle BBQ Sauce
  - 7) Add onions and peppers
  - 8) Blend all ingredients and put in oven @ 350 for one hour
- Set up line for plating fish

- 3:00 set up kitchen ....light fryers....Make hush-puppy batter, wash and meal for fish. Cut lemons
- 3:00 check beans and reduce heat if done. Place beans into warmer
- Make tea for drinks
- 3:30 get ice for drinks
- 3:30 ...make sure have all items for 'out front', and start coffee. Cups 16 oz and 8 oz, knives, forks, sweeteners and creamers, stirrers for coffee, plates for deserts, bowls and spoons, cut lemons, soft drinks and start making sweet and un-sweet tea, pads to write on,
- 4:00 start hush-puppy frying: Plug in sign on road
- 4:15 start fish frying
- Check line and make sure everything is ready