

Pancakes & Sausage (Serves 50)

20 cups Bisquick
20 eggs
10 cups milk
60 oz. syrup
20 oz. oil
1 lb. (4 sticks) butter
125 sausage links (figure 2.5 for each person served)

1 # 10 institutional can of peaches & Fruit Cocktail, One (1) each (1 can serves 25)
Don't forget Drinks and Coffee (with sugar, artificial sweetener, creamer & milk)
Don't forget beater, ladle, pancake droppers & Spatulas – Free standing Stove & Griddle if needed

Mix Bisquick, milk, and eggs. Beat into a smooth batter loose enough to spread onto griddle. Spread oil on griddle and test with flick of water - when spits, griddle is ready for batter. Flip when top of pancake bubbles.

NOTE:

8 oz. = 1 cup
16 oz. = 1 pint
32 oz. = 1 quart
64 oz. = 1/2 gallon
128 oz. = 1 gallon

Bisquick:

1 institutional size box of Bisquick (6 lbs. or 96 oz.) = 20 cups
(4.8 oz. = 1 cup)

Serving: Again, presentation and small things are what make the meal:

- Syrup split into smaller containers & heated up (in pot of hot water on stove) and on tables
- Butter room temperature (so it is soft) divided up on plate with knife on tables
- Napkins, Utensils, drinks (coffee with sugar/milk important to dads) at separate serving tables close but far enough away not to clog up serving line