

Recipe:		Long Trail Ale Braised Pork Belly				
Course:		2nd Course- Beer BBQ Sauce				
Yeild:	24 Oz.					
Ingredients	Quantity	Volume	Price/Oz.	Unit	Yeild	Price Used
Ketchup	32	Oz.	\$0.10	Oz.	100%	\$3.20
Chili Powder	2	Oz.	\$0.79	Oz.	100%	\$1.58
Long Trail Ale	24	Oz.	\$0.14	Oz.	100%	\$3.36
Paprika	1	Oz.	\$0.92	Oz.	100%	\$0.92
Garlic Powder	1	Oz.	\$0.97	Oz.	100%	\$0.97
Yellow Mustard	2	Oz.	\$0.05	Oz.	100%	\$0.10
Cayenne Pepper	0.167	Oz.	\$0.89	Oz.	100%	\$0.15
Brown Sugar	2	Oz.	\$0.10	Oz.	100%	\$0.20
Apple Cider Vinegar	2	Oz.	\$0.08	Oz.	100%	\$0.16
Recipe Cost:						\$10.64