

Recipe:		Potato, Cheese & Guinness "Soup"				
Course:		1st Course- Guinness Beer Cheese Sauce				
Yeild:	48 Oz.	22/2 Oz. Portions				
Ingredients	Quantity	Volume	Price/Oz.	Unit	Yeild	Price Used
Butter	4	Oz.	\$0.26	Oz.	100%	\$1.04
AP Flour	4	Oz.	\$0.03	Oz.	100%	\$0.12
Garlic Powder	0.625	Oz.	\$0.97	Oz.	100%	\$0.61
Parsley	0.625	Oz.	\$0.84	Oz.	85%	\$0.53
Kosher Salt	0.33	Oz.	\$0.05	Oz.	100%	\$0.02
Black Pepper	0.33	Oz.	\$1.29	Oz.	100%	\$0.43
Guinness	32	Oz.	\$0.14	Oz.	100%	\$4.48
Cheddar Cheese	24	Oz.	\$0.22	Oz.	100%	\$5.28
Gouda Cheese	8	Oz.	\$0.03	Oz.	100%	\$0.24
Heavy Cream	8	Oz.	\$0.17	Oz.	100%	\$1.36
Recipe Cost:						\$14.09