

Recipe:		Potato, Cheese & Guinness "Soup"				
Course:		1st Course- Soft Pretzels				
Yeild:	8 Dozen	3/plate (32 plates)				
Ingredients	Quantity	Volume	Price/Oz.	Unit	Yeild	Price
Guinness	12	Oz.	\$0.14	Oz.	100%	\$1.68
Active Dry Yeast	0.25	Oz.	\$0.25	Oz.	100%	\$0.06
Butter (melted)	1	Oz.	\$0.26	Oz.	100%	\$0.26
Sugar	1	Oz.	\$0.05	Oz.	100%	\$0.05
Kosher Salt	0.25	Oz.	\$0.05	Oz.	100%	\$0.01
Flour	36	Oz.	\$0.03	Oz.	100%	\$1.08
Water	80	Oz.	\$0.00	Oz.	100%	\$0.00
Baking Soda	5.41	Oz.	\$0.31	Oz.	100%	\$1.68
Egg Yolk	1	Oz.	\$0.32	Oz.	90%	\$0.32
Water	0.5	Oz.	\$0.00	Oz.	100%	\$0.00
Kosher Salt	0.5	Oz.	\$0.05	Oz.	100%	\$0.03
<b>Recipe Cost:</b>						<b>\$5.17</b>

Recipe:		Potato, Cheese & Guinness "Soup"				
Course:		1st Course- Garnishes, Cheese Crisp & Red Pepper Oil				
Yeild:	22 plates					
Ingredients	Quantity	Volume	Price/Oz.	Unit	Yeild	Price Used
Magic Mollies	80	Oz.	\$0.12	Oz.	81%	\$9.60
Red Peppers	48	Oz.	\$0.19	Oz.	83%	\$9.12
Chives	1.5	Oz.	\$6.44	Oz.	45%	\$9.66
Bacon	16	Oz.	\$0.33	Oz.	100%	\$5.28
Pea Shoots	3	Oz.	\$0.58	Oz.	100%	\$1.74
Cheddar Cheese	8	Oz.	\$0.22	Oz.	100%	\$1.76
Gouda Cheese	4	Oz.	\$0.03	Oz.	100%	\$0.12
Red Peppers	40	Oz.	\$0.19	Oz.	83%	\$7.60

Olive Oil	8 Oz.	\$0.12	Oz.	100%	\$0.96
<b>Recipe Cost:</b>					<b>\$45.84</b>

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
<b>Recipe Cost:</b>					<b>\$14.09</b>	

<b>Course Total Cost</b>	<b>\$54.10</b>
<b>Price per Portion (22 portions):</b>	<b>\$2.46</b>