

Recipe:		Long Trail Ale Braised Pork Belly				
Course:		2nd Course-Pork Belly & Dry Rub				
Yeild:	22/2 Oz.					
Ingredients	Quantity	Volume	Price/Oz.	Unit	Yeild	Price Used
Pork Belly	56	Oz.	\$0.18	Oz.	90%	\$10.08
Long Trail Ale	24	Oz.	\$0.14	Oz.	100%	\$3.36
Yellow Onion	4	Oz.	\$0.09	Oz.	89%	\$0.36
Garlic	3	Oz.	\$0.23	Oz.	95%	\$0.69
Kosher Salt	0.67	Oz.	\$0.05	Oz.	100%	\$0.03
Brown Sugar	0.67	Oz.	\$0.10	Oz.	100%	\$0.07
White Sugar	0.5	Oz.	\$0.05	Oz.	100%	\$0.03
Paprika	0.5	Oz.	\$0.92	Oz.	100%	\$0.46
Garlic Powder	0.083	Oz.	\$0.97	Oz.	100%	\$0.08
Dry Mustard	0.042	Oz.	\$2.12	Oz.	100%	\$0.09
Recipe Cost:						\$15.25

Recipe:		Long Trail Ale Braised Pork Belly				
Course:		2nd Course- Onion Rings Garnish				
Yeild:	22/2 Oz.					
Ingredients	Quantity	Volume	Price/Oz.	Unit	Yeild	Price Used
Buttermilk	16	Oz.	\$0.05	Oz.	100%	\$0.80
AP Flour	16	Oz.	\$0.03	Oz.	100%	\$0.48
Kosher Salt	0.5	Oz.	\$0.05	Oz.	100%	\$0.03
Black Pepper	0.5	Oz.	\$1.29	Oz.	100%	\$0.65
Cayenne Pepper	0.083	Oz.	\$0.89	Oz.	100%	\$0.07
Yellow Onions	12	Oz.	\$0.09	Oz.	89%	\$1.08
Canola Oil	32	Oz.	\$0.02	Oz.	100%	\$0.64
Recipe Cost:						\$3.74

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

Recipe:	Long Trail Ale Braised Pork Belly					
Course:	2nd Course- Coleslaw, Support & Garnish					
Yeild:	22 Plates					
Ingredients	Quantity	Volume	Price/Oz.	Unit	Yeild	Price Used
Red Cabbage	39	Oz.	\$0.11	Oz.	79%	\$4.29
Carrots	16	Oz.	\$0.06	Oz.	82%	\$0.96
Chives	1.5	Oz.	\$6.44	Oz.	45%	\$9.66
Canola Oil	1.5	Oz.	\$0.02	Oz.	100%	\$0.03
Apple Cider Vinegar	2	Oz.	\$0.08	Oz.	100%	\$0.16
Kosher Salt	0.5	Oz.	\$0.05	Oz.	100%	\$0.03
Black Pepper	0.5	Oz.	\$1.29	Oz.	100%	\$0.65
Chives	0.5	Oz.	\$6.44	Oz.	45%	\$3.22
Sweet Potatoes	80	Oz.	\$0.05	Oz.	81%	\$4.00
Recipe Cost:						\$22.99

Course Total Cost	\$52.62
Price per Portion (22 portions):	\$2.39