

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