

Baked Beans with Kansas City Burnt Ends, Cornbread and Coleslaw



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Recipe

Ingredients	Cost	Portion	SYSCO #	Total Item Cost	\$1.99
<i>Slow Cooked Baked Beans</i>	\$0.38	6 oz.	8326872	Sample Selling Price	\$6.79
<i>Kansas City Burnt Ends</i>	\$0.90	4 oz.	4013581	Total Profit	\$4.80
<i>Fresh Pico de Gallo</i>	\$0.19	1 tsp.	7225568	Food Cost %	29%
<i>Baked Cornbead</i>	\$0.32	1 each	2437119		
<i>Shredded cabbage Slaw</i>	\$0.20	3 oz.	7779911		

Method

*You can roast or fry the burnt ends.
Plate cornbread muffins and monkey dish of coleslaw.
Heat and serve per plating photograph.*

Chicharron with Poblano Avocado Dipping Sauce



Recipe

Ingredients	Cost	Portion	SYSCO #	Total Item Cost	\$1.28
<i>Pork Rinds</i>	\$0.88	4 oz.	3508548	Sample Selling Price	\$4.99
<i>Pepper Supreme Seasoning</i>	\$0.05	1/2 tsp.	1057983	Total Profit	\$3.71
<i>Poblano Avocado Dipping Sauce</i>	\$0.33	3 oz.	3887852	Food Cost %	26%
<i>Paper Liner</i>	\$0.02				

Method

Fry the pork rinds at 350° till puffy and floating, stir as you fry.

Season as soon as you remove from oil.

Serve in basket with liner and a ramekin of poblano avocado dipping sauce.

Honey Sriracha Pork Belly BLT



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Recipe

Ingredients	Cost	Portion	SYSCO #	Total Item Cost	\$2.84
<i>Pork Belly sliced 1/8-1/4 inch</i>	\$0.68	3 oz.	4013581	Sample Selling Price	\$9.59
<i>Applewood Bacon</i>	\$0.54	2 slices	3134838	Total Profit	\$6.75
<i>Roma Tomato sliced 1/8 inch</i>	\$0.20	5 slices	4041091	Food Cost %	30%
<i>Butter</i>	\$0.16	2 oz.	4577391		
<i>Sriracha Ranch Dressing</i>	\$0.12	1 oz.	3887872		
<i>Thick Cut Artesian Bread</i>	\$0.77	2 slices	8055457		
<i>Romaine Leaf</i>	\$0.05	1 each	1908268		
<i>Sidewinder Fries</i>	\$0.30	4 oz.	2505711		
<i>Paper Liner</i>	\$0.02				

Method

Toast bread with butter on flat top. Slice pork belly and sear. Cook bacon. Slice tomato. Spread Sriracha ranch on both bottom and top slice of bread.

Building up: place lettuce, pork belly, tomatoes and then bacon.

Top with toasted bread.

Serve with sidewinder fries.

Mac 'n Cheese with Kansas City Burnt Ends and Cornbread Crumble



Recipe

Ingredients	Cost	Portion	SYSCO #	Total Item Cost	\$1.75
<i>Mac 'n Cheese</i>	\$0.66	6 oz.	2491603	Sample Selling Price	\$6.79
<i>Kansas City Burnt Ends</i>	\$0.90	4 oz.	4013581	Total Profit	\$5.04
<i>Crumbled Cornbread</i>	\$0.03	1 tsp.	2437119	Food Cost %	26%
<i>BBQ Sauce</i>	\$0.07	1 tbsp.	4953857		
<i>Cherry Tomato - Quartered</i>	\$0.05	1 each	2203024		
<i>Jalapeno or Serrano Chili</i>	\$0.02	4 slices	4968566		
<i>Cilantro Leaves</i>	\$0.02	Pinch	2219095		

Method

Bring Mac N' Cheese to temp.

Roast or fry burnt ends. Toss with BBQ sauce.

Plate as shown in picture.

Sprinkle with cornbread crumbles, and garnish with quartered cherry tomato, serrano chili or jalapeno slices and cilantro.