

Pricing reflects market conditions when originally created. Please re-price for accurate food cost today



Tonight's Special is...

Balsamic Onion Mocha Steak

Certified Angus Beef[®] Brand Ball Tip Steak

	Code	Cost
Certified Angus Beef [®] Brand 8oz Ball Tip Steak	#SOA08	\$2.95
1 cup balsamic vinaigrette dressing divided	#4206	\$0.22
1 TBL unsweetend cocoa powder	#28411	\$0.18
1 TBL ground espresso coffee	#27426	\$0.16
1/2 tsp ground black pepper	#33546	\$0.06
1 medium onion, chopped	#2266	\$0.25

1 Combine 1/3 cup vinaigrette, cocoa, coffee and pepper in small bowl; stir to combine thoroughly. Place beef steak and balsamic marinade in food-safe plastic container; turn steak to coat. Cover securely; marinate in refrigerator 6 to 24 hours.

2 Cook onion and remaining 2/3 cup balsamic vinaigrette in medium saucepan over medium heat, uncovered, 8 to 10 minutes or until onion is tender and vinaigrette coats onion. Remove from heat.

3 Remove steak from marinade; discard marinade. Place steak on rack of broiler pan so surface of beef is 2 to 3 inches from heat. Broil 13 to 18 minutes for medium rare (145°F) to medium (150°F) doneness, turning once. Carve steak diagonally across the grain into thin slices. Top with balsamic onions.

Cut from the Bottom Sirloin the steak is perfect to marinate and broil. It has great flavor and does well as the center of the plate or sliced thin on top of a field salad or Risotto. This recipe is an excellent source of protein, Niacin, Vitamin B6, Vitamin B12, selenium and zinc.

Tonight's Savings

Suggested Sell:
\$14.95

Plate Cost:
\$3.82

Food Cost:
25%

Profit Dollars:
\$11.13/dinner

