

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



Tonight's Special is...

Cherry-Cabernet Beef Tournedos

ITEM	CODE	COST
2ea- 4oz Formed Beef Tenderloin Steaks (Frozen \$9.99/lb)	#2062804	\$4.99/portion
Olive oil	#26829	\$0.05
2 cloves garlic, minced	#2214	\$0.13
1 1/2 cups Cabernet Sauvignon		
3 tablespoons balsamic vinegar	# 23093	\$0.12
4 whole cloves	#30896	\$0.03
8 whole peppercorns	#9073	\$0.03
1 bay leaf, torn into small pieces	#33448	\$0.04
1/4 lb fresh Bing or dried cherries	#2045	\$2.25
Coarse kosher salt and freshly-ground black pepper to taste		
1 to 2 teaspoons granulated sugar (optional)		

This is a dandy summertime steak recipe with a lot of money making potential. Our hand crafted BONDED tenderloin toros are delicious and easy to afford. Served with fresh vegetables from your garden or your local farmer and garnished with fresh edible Nasturtium from your hanging baskets this tenderloin dinner will impress and delight your guests while making you a ton of money.

Menu Application

Coat steaks lightly with olive oil, rub minced garlic evenly over the steak (press in with your hands); set aside to reach room temperature until ready to cook.

In a large saucepan over medium-high heat, bring the wine and balsamic vinegar to a boil. Tie the cloves, peppercorns, and bay leaf in a sachet with a small piece of cheese cloth. Add the spice bundle to the wine mixture; continue simmering approximately 15 minutes or until mixture is reduced to 1/2 cup.

While the wine mixture is reducing, pit the cherries. Cut the cherries into quarters and add to the wine mixture. Cover and cook approximately 10 minutes or until the cherries are tender. Lightly season with salt and pepper to taste. Add the sugar to balance the flavors, if needed. Remove the spice bundle from the sauce and discard. Reduce heat to low to keep Cabernet-Cherry Sauce warm until steaks are cooked.

Tonight's Savings

Suggested Sell Price: \$25
Portion Cost: \$7.65
Food Cost: 30%
Profit Dollars: \$17.35



Not Responsible for Typographical Errors.