



Tonight's Special is...

Langostino with Roasted Poblano Butter sauce on Bacon Grits

Squat Lobsters or Cervimunida johni are commonly known in America as Langostino. Actually they are not a lobster at all but rather in the crab family. A Langostino is basically a salt water crayfish. Be that as it may, they are very tasty and perfect for some exciting holiday specials on your menu.

Menu Applications

	Item #	Cost
1 lb. Cooked & Frozen Langostino tails, thawed	#4077	\$10.36/lb. or \$5.18/ 8oz. portion
1 onion, finely diced and divided	#2266	\$0.04
4 celery stalks, finely diced	#2182	\$0.08
1 Poblano Pepper, roasted and diced	#2344	\$0.24
1 clove garlic, minced	#2214	\$0.09
½ cup White Wine		
2- tbs Chopped Parsley	#2280	\$0.02
32 oz Land-O-Lakes Butter Sauce Base	#30880	\$0.99
2 Tbs. Cento olive oil	#33393	\$0.15
1 cup Grits	#31497	\$0.25
2 cups - Chicken Stock	#26190	\$0.10
½ cup - Casa Vatoni Grated Parmesan Cheese	#2944	\$0.23
4 - strips of Farmland bacon, cooked and chopped	#29535	\$0.39

Tonight's Savings

Portion Cost: \$7.76

Suggested Sell: \$25.00

Food Cost: 31%

Profit Dollars: \$17.24

In a large pan sauté the onions, celery and peppers in 1 tablespoon of oil for 5-8 minutes while stirring constantly. Add the garlic and continue to cook for about two minutes. Next add the Langostino tails and cook for three minutes. Deglaze the pan with the white wine, scraping the bottom of the pan for the fond. Allow to reduce by half over medium heat. Finally mix in the butter sauce base and heat until bubbly, about two minutes. Finish with chopped parsley.

For the Grits: Heat 1 tablespoon of oil in a sauce pan until hot and sauté onions for 10-12 minutes until they begin to caramelize. Add the chicken stock to the pan and bring to a boil. While constantly whisking, slowly add the grits; let cook over low heat for 20 minutes occasionally stirring. Mix in the chopped bacon and parmesan cheese just before serving.

Serve the Langostino and butter sauce over the grits in a wide shallow bowl as a main entree or nicely garnished in a martini glass as an appetizer.

