

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



*Tonight's Special is...*

## Spicy Malaysian Style Skirt Steak

With these cuisines popping up in trendy food magazines like Bon Appétit, Saveur and Culinary Trends it is vital to keep an eye out for opportunities where beef can be the star in these hot cuisines: Italian, Korean, African, and Malaysian. Try this spicy Malaysian recipe on your special board for something new and trendy in your place. It goes great with dry red wines, bold lagers and is the perfect prelude to any chocolate dessert.

Item	Code	Cost
4 oz Outside Skirt Steak; or \$2.98/portion (cut in 1-1/2-inch strips)	#1705	\$11.95/lb
1 tbs. Light soy sauce	#4779	\$0.06
1 Clove garlic; finely chopped	#2214	\$0.04
1 tsp. Ground coriander	#14178	\$0.12
1 tbs. Jalapeno pepper; chopped fine	#2290	\$0.05
1/2 tsp. Ground ginger	#33509	\$0.17
1/4 tsp. Ground cumin	#33491	\$0.12
1 Onion; chopped	#2266	\$0.04
1 tbs. Prepared mustard	#4965	\$0.14
1 tsp. Coconut flavoring	#4526	\$0.06
1 cup water		

*Tonight's Savings*

**Portion Cost:  
\$3.80**

**Suggested Sell  
Price: \$12.99**

**Food Cost: 29%**

**Profit Dollars:  
\$9.19**

## *Menu Application*

Combine ingredients in a heavy pan and stir gently to coat meat evenly. Add water, cover and cook at low until meat is very tender-about 1.5-2 hours. Serve with brown rice and steamed vegetables if desired. Or wrap with baby greens in a flat bread or Lavosh to appeal to the lunch crowd on the go.



Not Responsible for Typographical Errors.