

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



Tonight's Special is...

Grilled Veal Cutlets

with Pineapple Fried Rice (recipe yield-12 orders)

Item	Code	Cost
24 Veal Cutlets, 4 oz each or \$4.37/8oz portion	#V0604	\$8.75/lb.
3 cups olive oil	#8992	
1.5 cups fresh lime juice	#2081	
1.5 cups light soy sauce	#4779	
¾ cup honey	#14416	
3 garlic cloves, chopped	#2214	
1 Tbs. dried Thyme	#33561	
Sliced Green onions	#2272	
Toasted Sesame Seeds	#33558	
Salt & Pepper to taste		

Tonight's Savings

Portion Cost:

\$4.85

Suggested Price:

\$16.99

Food Cost: 28%

Profit Dollars

\$12.14

Season cutlets with salt and pepper. Marinate in ½ cup marinade for 10 minutes. Grill veal about 1 minute per side. Place 1 cup rice on plate and 2 grilled cutlets. Garnish with green onions, sesame seeds and, if desired, fresh pineapple.

12 cups cooked rice	#2281
1 cup olive oil	#8992
1 medium onion, thinly sliced	#2266
1 red bell pepper, thinly sliced	#2288
2 cloves chopped garlic	#2214
2 tsp fresh ginger, minced	#2145
12 oz pineapple cut in ½" pieces	#2108
1 cup light soy sauce	#4779
3 Tbs. sugar	#16232
2 cups fresh basil, julienne	#2149
Salt & pepper to taste	

Pineapple fried rice: Heat pan until very hot. Sauté rice in oil (in batches, if necessary), stirring often until lightly brown. Add onions, bell pepper, garlic and ginger and cook briefly. Add remaining ingredients and adjust seasoning to taste.

Not Responsible for Typographical Errors.