



Tonight's Special is...

**Certified Angus Beef®
Corned Beef Panini with Onion Relish and Gouda**

Menu Applications

1 pound <i>Certified Angus Beef</i> ® corned beef, shredded #31649		
	\$7.06/lb. or \$1.77/ 4oz. portion	
2 tablespoons butter	#8908	\$0.03
2 cups finely chopped sweet onions	#2266	\$0.02
1/4 cup finely chopped red pepper	#2288	\$0.08
1/2 teaspoon dry mustard	#4965	\$0.06
1 1/2 teaspoons light brown sugar	#16223	\$0.02
2 tablespoons apple juice	#32863	\$0.02
2 tablespoons finely chopped scallions	#2272	\$0.04
4 large flour tortillas, warmed	#34426	\$0.16
6 ounces grated Gouda cheese	#2894	\$0.44
2 teaspoons capers	#6578	\$0.04

Tonight's Savings

Portion Cost: \$3.24
Suggested Sell: \$9.99
Food Cost: 32%
Profit Dollars: \$6.75

1. In a skillet, melt butter; add onions, peppers, dry mustard, sugar, and apple juice concentrate. Cook for about a half hour until onions are fully translucent and begin to brown. Remove from heat and stir in scallions. Set onion relish aside.
2. Heat corned beef in skillet over medium-low.
3. Divide corned beef between each tortilla. Top each with Gouda, capers and onion relish.
4. Roll tortilla and grill in Panini press for three minutes, cut in half to serve.
5. For a great appetizer cut in 1/2-inch slices and secure each with a frill toothpick.

Barilla Campanelle Mediterranean Pasta Salad

1 pound Barilla Campanelle	#12483	\$0.02
1 pint Grape Tomatoes	#2378	\$0.09
1/2 cup Kalamata olives	#29672	\$0.11
Extra Virgin Olive Oil	#32973	\$0.11
Fresh Oregano Leaves	# 2180	\$0.10
Garlic, minced	# 2214	\$0.04
Fresh Lemon, squeezed	# 2076	\$0.09

Try this unique shape from Barilla in your next pasta salad. It is a simple refreshing accompaniment for your wrap special.



Not Responsible for Typographical Errors.