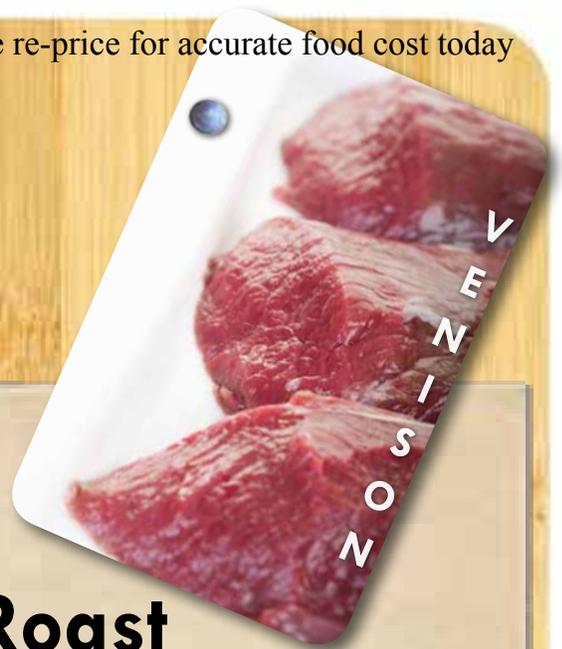


Pricing reflects market conditions when originally created. Please re-price for accurate food cost today



Tonight's Special is...

Red Currant Venison Pot Roast

For years Sierra Meat Company has provided Palmer's with the finest game meats available on the market. Game dishes are an excellent way to showcase something extra special on your menu and help deliver that "Wow!" factor customers look for while dining out.

Ask your Palmer DSR for more information on the whole line of unique high quality game meats from Sierra. Or try this easy roasting recipe with a Certified Angus Beef® brand Sirloin Roast. Expect great results.

Menu Applications

Yields 6/7oz. portions

	Item #	Cost
3 lb. Boneless leg of Venison	#1965	\$15.99/lb.
1/2 tsp. garlic powder	#33496	\$0.11
1/4 tsp. cracked black pepper	#49197	\$0.07
3 Tbs. red wine vinegar	#3024	\$0.07
5 slices bacon; chopped	#10289	\$0.40
6 potatoes; peeled and cubed	#2314	\$0.21
6 carrots; peeled and cut oblique	#2172	\$0.24
4 oz. beef stock or Water	#32055	\$0.07
4 oz. butter	#8908	\$0.15
8 oz. currant jelly	#26991	\$0.21
12 oz cranberry juice	#9215	\$0.14
Salt and pepper to taste		

Tonight's Savings

Portion Cost: \$8.67

Suggested Price: \$27

Food Cost: 32%

Profit Dollars: \$18.33



1. Combine garlic powder, cracked pepper and vinegar to rub roast. Sear the meat on all sides for about 4 minutes each to start the browning process. Place in roasting pan and arrange bacon slices on top of the meat.
2. Roast uncovered, at 450° F for 30 minutes. After 30 minutes; whisk together stock, currant jelly and cranberry juice. Place vegetables around the roast; add currant sauce and roast an additional 90 minutes with the temperature reduced to 325° F.
3. Remove from the oven and let rest for five minutes before carving. Ladle some pan juice over the meat and vegetables for service.