

# Recipes for a Successful Reopening





APPETIZER

## KOREAN BEEF POTATO CRISP

Crispy golden brown potato skins are mounded with zesty Korean gochujang glazed beef and decorated with pickled red onions, fresh cilantro and a lime yogurt dip. The perfect addition to any banquet starter or restaurant happy hour menu.

**MEL-FRY**

**Chobani**

**Realtime**  
100% LIME JUICE  
FROM CONCENTRATE

**Tyson**  
FOODSERVICE

**SAUCE**  
*Craft*  
FLAVOR FIRST

**PENOBSCOT**  
*McCrum*  
THE POTATO SPECIALTY PEOPLE



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# KOREAN BEEF POTATO CRISP

DIRECTIONS:

YIELD: 4 Servings

| CLIENT            | MEASURE   | INGREDIENTS                                                             | PRODUCT COST | PRODUCT #   | DISTRIBUTOR # |
|-------------------|-----------|-------------------------------------------------------------------------|--------------|-------------|---------------|
| Ventura Foods®    | As needed | Mel-Fry® Original High Performance Clear Frying Oil                     | .05          | 40013MFY    |               |
| Chobani®          | 1 cup     | Whole Milk Greek Yogurt 4% (All Natural, Gluten Free, GMO Free, Kosher) | 1.40         | 043         |               |
| Keurig Dr Pepper® | 2 tsp.    | RealLime® Juice                                                         | .01          | 58205       |               |
| Tyson® Foods      | 1.5 lbs.  | AdvancePierre® Steak-EZE® Redi-Steak® Dry Pack Philly Steak Sliced      | 4.58         | 10000001473 |               |
| Ventura Foods®    | 1 ½ cups  | Sauce Craft® Asian Gochujang Sauce (Gluten Free, Kosher)                | 1.25         | 22778SCR    |               |
| Penobscot McCrum™ | 16 ea.    | Baked Potato Split Skins                                                | 6.32         | 00007       |               |
|                   | As needed | Pickled Red Onion                                                       | .12          |             |               |
|                   | As needed | Fresh Cilantro                                                          | .13          |             |               |
|                   |           |                                                                         |              |             |               |
|                   |           |                                                                         |              |             |               |
|                   |           |                                                                         |              |             |               |
|                   |           |                                                                         |              |             |               |
|                   |           |                                                                         |              |             |               |
|                   |           |                                                                         |              |             |               |

## FOOD COST CALCULATOR

|               |         |
|---------------|---------|
| Menu Price \$ | \$32.00 |
| Total Cost \$ | \$13.86 |
| Cost Margin % | 43%     |
| Net Profit \$ | \$18.84 |



Recipe Created by:  
**Chef Miguel Palmieri**

1. Preheat fryer to 350°.
2. Preheat griddle to medium high.
3. Whisk together the yogurt and lemon juice. Hold under refrigeration.
4. Place frozen Philly meat on the griddle and cook until meat is sizzling and begins to darken slightly.
5. Place the beef mixture into a strainer and allow excess fat to drain.
6. Add the gochujang sauce and toss to coat. Reduce heat to medium and allow to reduce 25%. Hold warm.
7. Cook potato skins in the fryer for 4 minutes, until golden in color. Remove and allow oil to drain on paper towels.
8. For Service: Place the potato skins in a chafing dish, top each skin with around 1.5 oz. of the beef mixture. Garnish with a small sprinkling of pickled onions and dollop of lime yogurt.
9. Garnish with fresh cilantro.

**Serves 4 (4 each), Appetizer**



## APPETIZER

# SIRLOIN CHEESEBURGER PINWHEELS

Try this cheeseburger mash-up for game day. Juicy grilled sirloin steak generously piled on to a cheesy crisp flatbread crust with ketchup and mustard; rolled and sliced into pinwheels. A creamy sweet and spicy dipping sauce is served alongside for the winning score.



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**LAND O LAKES**  
FOODSERVICE

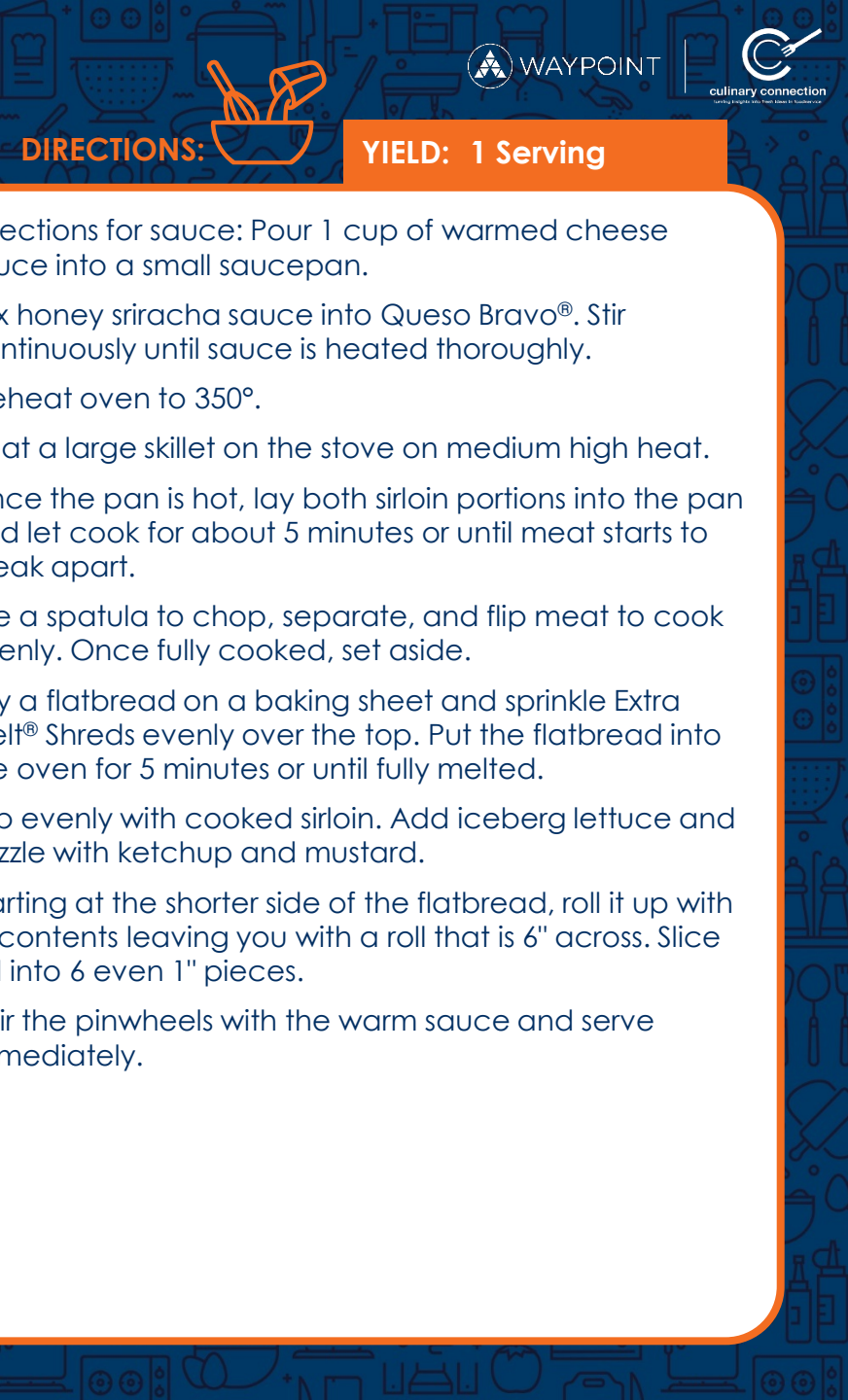


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# SIRLOIN CHEESEBURGER PINWHEELS



**DIRECTIONS:**

**YIELD: 1 Serving**

| CLIENT               | MEASURE | INGREDIENTS                                                     | PRODUCT COST | PRODUCT #   | DISTRIBUTOR # |
|----------------------|---------|-----------------------------------------------------------------|--------------|-------------|---------------|
| Land O Lakes®        | 1 cup   | Queso Bravo® Cheese Dip With Jalapeño and Red Peppers, Yellow   | 1.44         | 48192       |               |
| Ventura Foods®       | ¼ cup   | Sauce Craft® Honey Sriracha Sauce (Gluten Free, Kosher)         | .24          | 22776SCR    |               |
| TNT Crust®           | 1 ea    | ParBaked Flatbread 6"x13"                                       | .57          | 113800-0269 |               |
| Land O Lakes®        | 1 ½ cup | Extra Melt® Shredded American Cheese, Yellow                    | 1.68         | 42049       |               |
| Tyson® Foods         | 2 ea    | Philly Freedom® BreakAway® Beefsteak Marinated with Food Starch | 3.00         | 10000006822 |               |
|                      | 2 cup   | Iceberg Lettuce, Thinly Sliced                                  | .23          |             |               |
| Conagra® Foodservice | 2 tbsp. | Hunt's® Best Ever Ketchup (GMO Free)                            | .04          | 2700038492  |               |
| Conagra® Foodservice | 2 tbsp. | Gulden's® Yellow Mustard (Kosher)                               | .04          | 6414432100  |               |
|                      |         |                                                                 |              |             |               |
|                      |         |                                                                 |              |             |               |
|                      |         |                                                                 |              |             |               |
|                      |         |                                                                 |              |             |               |

1. Directions for sauce: Pour 1 cup of warmed cheese sauce into a small saucepan.
2. Mix honey sriracha sauce into Queso Bravo®. Stir continuously until sauce is heated thoroughly.
3. Preheat oven to 350°.
4. Heat a large skillet on the stove on medium high heat.
5. Once the pan is hot, lay both sirloin portions into the pan and let cook for about 5 minutes or until meat starts to break apart.
6. Use a spatula to chop, separate, and flip meat to cook evenly. Once fully cooked, set aside.
7. Lay a flatbread on a baking sheet and sprinkle Extra Melt® Shreds evenly over the top. Put the flatbread into the oven for 5 minutes or until fully melted.
8. Top evenly with cooked sirloin. Add iceberg lettuce and drizzle with ketchup and mustard.
9. Starting at the shorter side of the flatbread, roll it up with its contents leaving you with a roll that is 6" across. Slice roll into 6 even 1" pieces.
10. Pair the pinwheels with the warm sauce and serve immediately.

| FOOD COST CALCULATOR |         |
|----------------------|---------|
| Menu Price \$        | \$14.95 |
| Total Cost \$        | \$7.27  |
| Cost Margin %        | 48%     |
| Net Profit \$        | \$7.71  |



Recipe Created by:  
**Chef Marissa Vieira**



## APPETIZER

# LOADED NASHVILLE HOT FLATBREAD

A crispy thin flatbread crust is slathered in Nashville hot BBQ sauce and loaded with kickin' Nashville hot chicken, chunky Italian sausage and authentic pepperoni. To finish, it is laden with zesty jalapeño cheese and baked to a crispy finish.



# LOADED NASHVILLE HOT FLATBREAD

**DIRECTIONS:**

**YIELD: 24 Servings**

| CLIENT         | MEASURE   | INGREDIENTS                                                                                 | PRODUCT COST | PRODUCT #   | DISTRIBUTOR # |
|----------------|-----------|---------------------------------------------------------------------------------------------|--------------|-------------|---------------|
| Tyson® Foods   | 24 ea.    | Tyson® FC Right Size Select Cut Breaded Nashville Hot Chicken Breast Filet w/ Sauce Pouches | 3.90         | 10365820928 |               |
| Ventura Foods® | 12 oz.    | Smokehouse 220® Applewood Smoked Bacon BBQ Sauce (Gluten Free)                              | .18          | 20778SMH    |               |
| Land O Lakes®  | 3 lb.     | Extra Melt® American Cheese with Jalapeño, White                                            | 1.95         | 48242       |               |
| TNT Crust®     | 24 pcs.   | ParBaked Flatbread 6"x13"                                                                   | 3.43         | 113800-1138 |               |
| Tyson® Foods   | 1.5 lb.   | Bonici® Sliced Pepperoni, 14 per ounce                                                      | 1.35         | 10050140269 |               |
| Tyson® Foods   | 3 lb.     | Bonici® Bold Cooked Sausage with Italian Style Seasoning, Large Chunk                       | 1.21         | 10199810269 |               |
|                | As needed | Green Onion, Sliced for Garnish                                                             |              |             |               |
|                |           |                                                                                             |              |             |               |
|                |           |                                                                                             |              |             |               |
|                |           |                                                                                             |              |             |               |
|                |           |                                                                                             |              |             |               |
|                |           |                                                                                             |              |             |               |

## FOOD COST CALCULATOR

|               |                       |
|---------------|-----------------------|
| Menu Price \$ | \$39.95               |
| Total Cost \$ | \$12.04 / \$2.00 each |
| Cost Margin % | 30%                   |
| Net Profit \$ | \$27.01               |



Recipe Created by:  
**Chef Denis Picard**

1. Preheat oven to 400° and if desired set deep fryer to 350°.
2. Remove 1 sauce packet (12 oz) from the Nashville Hot Chicken and run under hot water until thawed. In a mixing bowl add the contents of the bag to the BBQ sauce, mix and set aside.
3. In a separate container shred the cheese.
4. Prepare chicken either in a 350° fryer for 3-4 minutes or in a 400° oven for 12-13 minutes.
5. Once the chicken is heated, brush the top of the chicken breast with 1 T of the sauce mixture and cut into ½ inch pieces.
6. On a pizza pan or pizza screen place the flatbread and brush it with an additional 1 T of sauce working it towards the edges of the flatbread.
7. Place the cut chicken breast, 1 oz. of the pepperoni (about 14 pcs) and 2 oz. of sausage chunk on the sauced flatbread and top with 2 oz. of shredded cheese.
8. Bake in a 400° oven for 5-6 minutes or until crust begins to crisp and cheese is melted. Garnish with green onion and cut into pieces. Serve hot.
9. Note: Over-saucing the crust will cause it to be soggy use just enough sauce to cover the flatbread.



APPETIZER

# CHEESY BACON SPINACH SKILLET DIP

Sink your crispy bread into this luscious dip consisting of tender spinach leaves and golden bacon with flavors of garlic and basil. The gooey cheese combo makes this a craveable appetizer or starter before any meal.



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# CHEESY BACON SPINACH SKILLET DIP

DIRECTIONS:

YIELD: 4/10 oz. Servings

| CLIENT               | MEASURE   | INGREDIENTS                                 | PRODUCT COST | PRODUCT #   | DISTRIBUTOR # |
|----------------------|-----------|---------------------------------------------|--------------|-------------|---------------|
| Tyson Foods®         | 8-10 pcs. | Wright® Brand Hickory Smoked Bacon          | 2.80         | 10251100616 |               |
| Norpac®              | 1 lb.     | IQF Chopped Spinach                         | 1.30         | 37015       |               |
| Conagra® Foodservice | As needed | PAM® Original Cooking Spray                 | .05          | 6414432288  |               |
| Land O Lakes®        | 1 lb.     | Extra Melt® Shredded American Cheese, White | 3.20         | 40014       |               |
| Flowers Bakeries®    | 12 slices | European Bakers® French Bread Loaf          | 1.08         | 10599480    |               |
| Ventura Foods®       | 6 tbsps.  | SunGlow® European Style Butter Blend        | .24          | 16842SNG    |               |
|                      | ½ tsp.    | Garlic, Minced                              | .12          |             |               |
|                      | ¼ tsp.    | Basil, Dried                                | .08          |             |               |
|                      |           |                                             |              |             |               |
|                      |           |                                             |              |             |               |
|                      |           |                                             |              |             |               |
|                      |           |                                             |              |             |               |

1. Preheat oven to 400°.
2. Cut bacon into small pieces.
3. Place in a large sauté pan and cook until nearly crisp, remove from heat.
4. Gently stir in chopped spinach and 12 oz. of the shredded cheese.
5. Portion ¼ of the mixture into a food sprayed skillet.
6. Top with an additional 2 oz. of the shredded cheese.
7. Cut French bread loaf on the bias at 1" slices.
8. Mix softened SunGlow® with garlic and basil. Divide evenly and spread on all bread slices.
9. Place bread on a half sheet tray bake until bread is golden. Bake the dip until cheese is melted and golden.
10. Serve the warm dip on a plate with the toasted bread slices

## FOOD COST CALCULATOR

|               |                      |
|---------------|----------------------|
| Menu Price \$ | \$7.95 x 4 = \$31.80 |
| Total Cost \$ | \$8.77               |
| Cost Margin % | 27%                  |
| Net Profit \$ | \$23.03              |



Recipe Created by:  
**Chef Denis Picard**

ENTREE

# SWEET & SPICY JALAPEÑO BURGER

A sweet and spicy taste bud adventure. This juicy pub style burger on a tender ancient grain bun is slathered with a peppery chocolate BBQ Sauce and finished with crispy bacon, spicy jalapeños and a decadent sprinkling of Reese's® Peanut Butter Cups.





# SWEET & SPICY JALAPEÑO BURGER

**DIRECTIONS:**

**YIELD: 1 Entree**

| CLIENT               | MEASURE | INGREDIENTS                               | PRODUCT COST | PRODUCT #   | DISTRIBUTOR # |
|----------------------|---------|-------------------------------------------|--------------|-------------|---------------|
| Ventura Foods®       | ¼ cup   | Smokehouse 220® Black Pepper BBQ Sauce    | .14          | 22164SMH    |               |
| Hershey® Foodservice | 1 Tbsp. | Chocolate Syrup                           | .09          | 31244       |               |
| Land O Lakes®        | 1 oz.   | Clarified Butter                          | .19          | 15004       |               |
| Tyson Foods®         | 1 each  | AdvancePierre® Pub Burger                 | 2.13         | 10000002804 |               |
| Tyson Foods®         | 1 oz.   | Tyson® Bacon Pieces                       | .11          | 10453690928 |               |
| Flowers Bakeries®    | 1 each  | European Bakers® Ancient Grain Bun Thawed | .39          | 10546430    |               |
| Land O Lakes®        | 1 each  | Extra Melt® Yellow Sliced                 | .21          | 8615190404  |               |
| Conagra® Foodservice | 5 each  | Rosarita® Sliced Jalapenos                | .09          | 2700052785  |               |
|                      | 3 each  | Sliced Red Onion Rings                    | .03          |             |               |
| Hershey® Foodservice | 1 oz    | Reese's® Chopped Peanut Butter Cups       | .26          | 40024       |               |
|                      |         |                                           |              |             |               |
|                      |         |                                           |              |             |               |

1. Preheat flat top.
2. In a saucepan over medium low heat combine the BBQ sauce and chocolate syrup then heat and stir for 5-8 minutes.
3. Spread the cooking surface on the flat top with clarified butter.
4. Place the bacon pieces on the flat top and cook until crispy, about 4-6 minutes.
5. Place the burger patty on the flat top and cook on each side for 3-4 minutes. Place a slice of cheese on the burger after you flip it.
6. Place the bun on the flat top and heat until lightly browned, about 2 minutes.
7. Take bottom toasted bun and add the chocolate pepper BBQ sauce.
8. Place a cheesy burger patty on bun. Top with bacon.
9. Top patty with 5 jalapeño slices and 3 red onion rings.
10. Finish with 1 heaping T of Reese's® Peanut Butter Cup pieces and the top of the bun.

**Serves 1, Entree**

## FOOD COST CALCULATOR

|               |         |
|---------------|---------|
| Menu Price \$ | \$10.99 |
| Total Cost \$ | \$3.64  |
| Cost Margin % | 33%     |
| Net Profit \$ | \$7.35  |



Recipe Created by:  
**Chef Brian Zweigle**

ENTREE

# HUEVOS RANCHEROS BURGER

The flavors of huevos rancheros in a burger! A kicked up cheese sauce is created with green chilies, fire roasted tomatoes and fiery queso and it's then draped over a juicy flame grilled burger on a tender toasted potato bun with a chutney cilantro mayonnaise, avocado and a fresh egg.



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# HUEVOS RANCHEROS BURGER

**DIRECTIONS:**

**YIELD: 1 Entree**

| CLIENT               | MEASURE | INGREDIENTS                                                  | PRODUCT COST | PRODUCT #   | DISTRIBUTOR # |
|----------------------|---------|--------------------------------------------------------------|--------------|-------------|---------------|
| Tyson® Foods         | 1 each  | Ball Park® FC Flame Grilled Beef Burger, 4 oz.               | 1.50         | 13811148600 |               |
| Tyson® Foods         | 2 oz.   | Tyson® Fully Cooked Bacon Pieces                             | .90          | 10453690928 |               |
| Conagra® Foodservice | 2 oz.   | RO*TEL® Diced Tomatoes and Green Chilies                     | .26          | 6414428243  |               |
| Conagra® Foodservice | 2 oz.   | Angela Mia® Fire Roasted Diced Tomatoes                      | .12          | 2700038069  |               |
| Land O Lakes®        | 3 oz.   | Queso Bravo® Cheese Dip With Jalapeño and Red Peppers, White | .54          | 48238       |               |
|                      | 1 each  | Whole Eggs                                                   | .12          |             |               |
| Flowers Bakeries®    |         | European Bakers® 4.5L Corn Dusted White Kaiser, Sliced       | .41          | 40010860    |               |
| Ventura Foods®       | 1 oz.   | Classic Gourmet® Extra Heavy Mayonnaise                      | .09          | 19471CGS    |               |
| Monsoon Kitchens®    | ½ oz.   | Cilantro Chutney (Gluten Free, Vegan)                        | .16          | PMK6002     |               |
|                      |         | Fresh Cilantro                                               | .04          |             |               |
|                      |         | Sliced Avocado                                               | .40          |             |               |

1. Place burger on a sizzle platter in the oven at 350° F. Cook until heated through but not dried out.
2. In a sauté pan, crisp bacon add diced tomatoes and green chilies, fire roasted tomatoes and Queso Bravo®. Mix until heated.
3. In a no-stick pan, cook eggs over easy or to desired doneness.
4. Toast bun. Mix mayo and cilantro chutney and spread on bun.
5. Top bun with burger, egg, cheese sauce and then garnish with cilantro and avocado slices.

**Serves 1, Entree**

## FOOD COST CALCULATOR

|               |         |
|---------------|---------|
| Menu Price \$ | \$12.95 |
| Total Cost \$ | \$4.54  |
| Cost Margin % | 35%     |
| Net Profit \$ | \$8.41  |



Recipe Created by:

**Chef Miguel Palmieri**

ENTREE

# SPICY POBLANO PEPPERONI PHILLY

A classic sandwich with a special spicy "Philly" twist. Tender steak loaded with grilled poblano peppers and red onions draped with melted jalapeño cheese sauce carried on a premium hoagie roll. Topped off with zesty pepperoni to give it a proper "Philly" attitude!





# SPICY POBLANO PEPPERONI PHILLY

DIRECTIONS:



YIELD: 1 Entree

| CLIENT            | MEASURE | INGREDIENTS                                                   | PRODUCT COST | PRODUCT #   | DISTRIBUTOR # |
|-------------------|---------|---------------------------------------------------------------|--------------|-------------|---------------|
| Tyson® Foods      | 1 each  | Original Philly® UC Lightly Marinated Beef Slices             | 1.42         | M-6         |               |
| Tyson® Foods      | 1 oz.   | Bonici® Sliced Pepperoni 14/oz.                               | .27          | 10050140269 |               |
| Flowers Bakeries® | 1 each  | European Bakers® 6" Hearth Baked White Hoagie, Hinge Sliced   | .39          | 40083100    |               |
|                   |         | Grilled Poblano Peppers                                       | 1.11         |             |               |
|                   |         | Red Onion Strips                                              | .69          |             |               |
| Land O Lakes®     | 5 oz.   | Queso Bravo® Cheese Dip With Jalapeño and Red Peppers, Yellow | .90          | 48238       |               |
|                   |         |                                                               |              |             |               |
|                   |         |                                                               |              |             |               |
|                   |         |                                                               |              |             |               |
|                   |         |                                                               |              |             |               |
|                   |         |                                                               |              |             |               |
|                   |         |                                                               |              |             |               |

1. Place the raw Philly steak on a hot flat top and top with pepperoni.
2. When the steak is halfway cooked flip and chop apart the steak and pepperoni.
3. Add the meats into the toasted hoagie roll.
4. Top with peppers and onions, followed by the cheese sauce.
5. Cut sandwich in half and serve.

**Serves 1, Entree**

## FOOD COST CALCULATOR

|               |         |
|---------------|---------|
| Menu Price \$ | \$10.95 |
| Total Cost \$ | \$4.78  |
| Cost Margin % | 43%     |
| Net Profit \$ | \$6.17  |



Recipe Created by:  
**Chef Miguel Palmieri**

## DESSERTS

# WARM CHOCOLATE BROWNIE PIE WITH RASPBERRY PROSECCO DRIZZLE AND VANILLA CREAM

Warm and chocolatey brownie pie kissed with a fresh house made prosecco raspberry syrup, nestled in a velvety vanilla yogurt cream.



Chobani

ChefPierre



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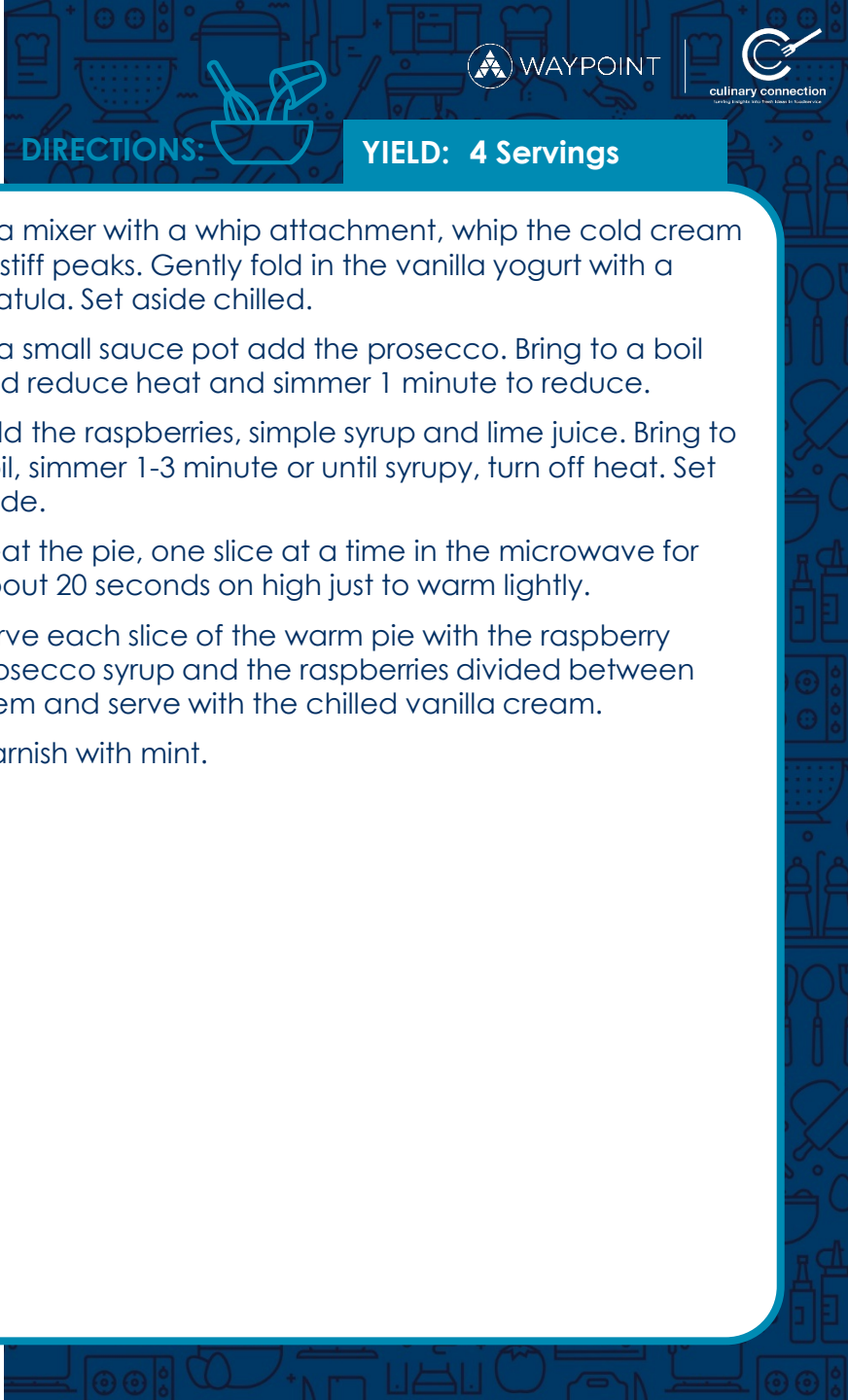


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# WARM CHOCOLATE BROWNIE PIE WITH RASPBERRY PROSECCO DRIZZLE AND VANILLA CREAM





DIRECTIONS:

YIELD: 4 Servings

1. In a mixer with a whip attachment, whip the cold cream to stiff peaks. Gently fold in the vanilla yogurt with a spatula. Set aside chilled.
2. In a small sauce pot add the prosecco. Bring to a boil and reduce heat and simmer 1 minute to reduce.
3. Add the raspberries, simple syrup and lime juice. Bring to boil, simmer 1-3 minute or until syrupy, turn off heat. Set aside.
4. Heat the pie, one slice at a time in the microwave for about 20 seconds on high just to warm lightly.
5. Serve each slice of the warm pie with the raspberry prosecco syrup and the raspberries divided between them and serve with the chilled vanilla cream.
6. Garnish with mint.

| CLIENT                     | MEASURE      | INGREDIENTS                                                     | PRODUCT COST | PRODUCT #    | DISTRIBUTOR # |
|----------------------------|--------------|-----------------------------------------------------------------|--------------|--------------|---------------|
| Anchor™ Food Professionals | ¼ cup        | Chef's Heavy Cream                                              | .28          | 113726       |               |
| Chobani®                   | ¼ cup        | Sweet Creamy Vanilla 0% Yogurt (Gluten Free, GMO Free)          | .35          | 14           |               |
| Sara Lee® Frozen Bakery    | 4 ea. slices | Chef Pierre® Chocolate Brownie Chess Pie Pre-Sliced Pie, 10-cut | 3.60         | 09348        |               |
|                            | 8 T          | Dry Prosecco, Divided                                           | 2.00         |              |               |
|                            | 12 ea.       | Raspberries, Fresh                                              | .15          |              |               |
| Keurig Dr Pepper®          | 8 tbsp.      | Rose's® Simple Syrup                                            | .47          | 10120455     |               |
| Keurig Dr Pepper®          | 1 tsp.       | RealLime® Juice 4/1 gal.                                        | .01          | 014800582086 |               |
|                            | As needed    | Mint sprigs                                                     | .02          |              |               |
|                            |              |                                                                 |              |              |               |
|                            |              |                                                                 |              |              |               |
|                            |              |                                                                 |              |              |               |
|                            |              |                                                                 |              |              |               |
|                            |              |                                                                 |              |              |               |

| FOOD COST CALCULATOR |                      |
|----------------------|----------------------|
| Menu Price \$        | \$5.72 x 4 = \$22.88 |
| Total Cost \$        | \$6.88               |
| Cost Margin %        | 30%                  |
| Net Profit \$        | \$16.00              |



Recipe Created by:

Chef Liz Ziegler

## DESSERTS

# CHOCOLATE POUND CAKE AFFOGATO

A spin on a romantic Italian classic! Perfectly portioned rich chocolate pound cake is layered with vanilla yogurt, chocolate syrup and cool vanilla bean ice cream, then finished off with Italian espresso and extra creamy whipped topping.



Chobani



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# CHOCOLATE POUND CAKE AFFOGATO

| CLIENT                  | MEASURE | INGREDIENTS                                                     | PRODUCT COST | PRODUCT #  | DISTRIBUTOR # |
|-------------------------|---------|-----------------------------------------------------------------|--------------|------------|---------------|
| Sara Lee® Frozen Bakery | 2 oz.   | Sara Lee® Chocolate Large Pound Cake, 10" Loaf                  | .58          | 04251      |               |
| Chobani®                | 2 tbsp. | Sweet Creamy Vanilla 0% Yogurt (Gluten Free, GMO Free), Divided | .32          | 024        |               |
| Hershey® Foodservice    | 2 tbsp. | Chocolate Syrup                                                 | .09          | 31240      |               |
| Unilever® Ice Cream     | ⅓ cup   | Breyers® Vanilla Bean Ice Cream                                 | .06          | 67140607   |               |
|                         | 2.5 oz. | Espresso, Brewed and Chilled                                    | .05          |            |               |
| Conagra® Foodservice    | Dollop  | Reddi-wip® Extra Creamy Whipped Topping (Gluten Free, Kosher)   | .08          | 7027223208 |               |
|                         |         |                                                                 |              |            |               |
|                         |         |                                                                 |              |            |               |
|                         |         |                                                                 |              |            |               |
|                         |         |                                                                 |              |            |               |
|                         |         |                                                                 |              |            |               |
|                         |         |                                                                 |              |            |               |

## FOOD COST CALCULATOR

|               |        |
|---------------|--------|
| Menu Price \$ | \$7.95 |
| Total Cost \$ | \$1.18 |
| Cost Margin % | %15    |
| Net Profit \$ | \$6.77 |



Recipe Created by:  
**Chef Jason Hooker**

DIRECTIONS:



YIELD: 1 Serving

1. Take the pound cake out of the container. Place it on a cutting board. Using the guide provided on the lid, cut about a 2 oz. portion.
2. In the bottom of a stemless red wine glass, portion only 1 T yogurt and top that with only 1 T chocolate syrup.
3. On top of the chocolate sauce place the slice of pound cake.
4. Top the pound cake with the remaining yogurt, chocolate sauce and ice cream.
5. Pour espresso over top of dessert, garnish with whipped topping.

## DESSERTS

# BROWNIE BACON CROISSANT BREAD PUDDING

Pieces of rich salted caramel brownie and chewy bacon, baked with flakey croissants in custard and glazed with apricot & lemon, served with a creamy vanilla sauce.



ChefPierre®



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# BROWNIE BACON CROISSANT BREAD PUDDING

DIRECTIONS:

YIELD: 8 Servings

| CLIENT                     | MEASURE | INGREDIENTS                                                  | PRODUCT COST | PRODUCT #  | DISTRIBUTOR # |
|----------------------------|---------|--------------------------------------------------------------|--------------|------------|---------------|
| Sara Lee® Frozen Bakery    | 6 oz.   | Bistro Collection® Salted Caramel Brownie With Pretzel Crust | 1.41         | 8963       |               |
| Tyson® Foods               | 5 oz.   | FC Bacon Small                                               | 2.25         | 530898     |               |
| Sara Lee® Frozen Bakery    | 4 each  | Chef Pierre® Sliced Butter Croissant, 3 oz.                  | 3.48         | 8476       |               |
| Conagra® Foodservice       | ¾ cup   | Egg Beaters®                                                 | .96          | 2900003169 |               |
| Anchor™ Food Professionals | 1 cup   | Chef's Heavy Cream                                           | 1.12         | 113726     |               |
|                            | ¼ cup   | Apricot Preserves                                            | .15          |            |               |
| Keurig Dr Pepper®          | 1 tsp.  | ReaLemon® Juice                                              | .01          | 10090964   |               |
| Ventura Foods®             | 1 Tbsp. | SunGlow® European Style Butter                               | .05          | 16842-SNG  |               |
|                            | 1 tsp.  | Granulated Sugar                                             | .01          |            |               |
| Eagle Family Foods®        | ¼ cup   | Eagle Brand® Sweetened Condensed Milk                        | .34          | 5272910565 |               |
| Nielsen Massey®            | 1 tsp.  | Pure Vanilla Extract                                         | .43          | 71032      |               |
|                            |         |                                                              |              |            |               |

## FOOD COST CALCULATOR

|               |                      |
|---------------|----------------------|
| Menu Price \$ | \$45.25 / 8 portions |
| Total Cost \$ | \$10.21              |
| Cost Margin % | 23%                  |
| Net Profit \$ | \$35.04              |



Recipe Created by:  
**Chef Liz Ziegler**

1. Cut up the brownies in small chunks, set aside.
2. Crisp the bacon and drain on paper towels, set aside.
3. Break the croissants into chunks, if the croissants are fresh, toast in oven until crisp, set aside.
4. Butter a baking dish. Add the croissants to fill the dish. Sprinkle the brownie pieces around the croissants. Combine the egg beaters and cream. Pour over the croissant brownie mix making sure it covers everything. Bake until set and golden.
5. While baking, in a small bowl combine the apricot preserves and lemon juice, warm until a glaze consistency. Set aside.
6. In a medium sauce pan, melt the butter and then add the sugar and condensed milk. Bring the mix to a boil over medium heat stirring to prevent scorching.
7. Turn down to a simmer and heat until sugar has dissolved, then remove from heat and add the vanilla extract.
8. Glaze the bread pudding with the apricot glaze, cut a slice and serve with the warm vanilla sauce.

## BEVERAGE

# MAI TAI ISLAND MARGARITA

This unique drink blend combines the flavors of a typical margarita with the sassy addition of Mai Tai. This drink mash-up boasts the flavors of rum, gold tequila, margarita mix and Mai Tai mix and served with a pineapple wedges and limes. All you need is a little umbrella to put on top.



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# MAI TAI ISLAND MARGARITA

| CLIENT            | MEASURE | INGREDIENTS                            | PRODUCT COST | PRODUCT #    | DISTRIBUTOR # |
|-------------------|---------|----------------------------------------|--------------|--------------|---------------|
| Keurig Dr Pepper® | 3-½ oz. | Mr & Mrs T® Mai Tai Mix                | .32          | 10127989     |               |
| Keurig Dr Pepper® | 1-½ oz. | Mr & Mrs T® Margarita Mix              | .12          | 070655935309 |               |
|                   | 1 oz.   | Rum                                    | 1.36         |              |               |
|                   | ½ oz.   | Gold Tequila                           | .68          |              |               |
|                   |         | Cocktail Salt                          | .02          |              |               |
|                   |         | Pineapple Wedge                        | .24          |              |               |
|                   |         | Lime Slice                             | .08          |              |               |
|                   |         | Tropical Flower for Garnish (Optional) |              |              |               |
|                   |         |                                        |              |              |               |
|                   |         |                                        |              |              |               |
|                   |         |                                        |              |              |               |
|                   |         |                                        |              |              |               |

## FOOD COST CALCULATOR

|               |        |
|---------------|--------|
| Menu Price \$ | \$7.95 |
| Total Cost \$ | \$2.82 |
| Cost Margin % | 35%    |
| Net Profit \$ | \$5.03 |



Recipe Created by:  
**Chef Miguel Palmieri**

DIRECTIONS:



YIELD: 1 Serving

1. Fill a cocktail shaker half full with ice.
2. Add 3-½ oz. of Mr & Mrs T Mai Tai Mix, 1-½ oz. of Mr & Mrs T Margarita Mix, 1 oz. of rum, and ½ oz. of gold tequila.
3. Shake to chill.
4. Rim margarita glass with cocktail salt and fill with ice.
5. Strain cocktail over ice, and garnish with a pineapple wedge, lime slice, and flower, as desired.

# BERRY PIÑA COLADA

Slurp away on this blended drink of piña colada mix with rum and blue raspberry mix. Serve this concoction with pineapple chunks and berries to snack on while sunning. It will take you back to the islands.



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# BERRY PIÑA COLADA

| CLIENT            | MEASURE | INGREDIENTS                                   | PRODUCT COST | PRODUCT # | DISTRIBUTOR # |
|-------------------|---------|-----------------------------------------------|--------------|-----------|---------------|
| Keurig Dr Pepper® | 4 oz.   | Mr & Mrs T® Pina Colada Mix                   | .35          | 10127988  |               |
| Keurig Dr Pepper® | ½ oz.   | Rose's® Cocktail Infusions Blue Raspberry Mix | .09          | 10046179  |               |
|                   | 1-½ oz. | Rum                                           |              |           |               |
| Dole®             | 3 each  | Pineapple Chunks In Juice                     | .18          |           |               |
|                   | 1 cup   | Ice                                           |              |           |               |
|                   | 1       | Pineapple Leaf (Optional)                     |              |           |               |
|                   | 2 each  | Raspberry for Garnish(Optional)               |              |           |               |
|                   |         |                                               |              |           |               |
|                   |         |                                               |              |           |               |
|                   |         |                                               |              |           |               |
|                   |         |                                               |              |           |               |

## FOOD COST CALCULATOR

|               |        |
|---------------|--------|
| Menu Price \$ | \$6.95 |
| Total Cost \$ | \$1.64 |
| Cost Margin % | 24%    |
| Net Profit \$ | \$5.31 |



Recipe Created by:

**Chef Miguel Palmieri**

DIRECTIONS:



YIELD: 1 Serving

1. Add 1 cup of ice to a blender with 4 oz. of Mr & Mrs T Piña Colada Mix, ½ oz. of Rose's Cocktail Infusions Blue Raspberry Mix, 3 pineapple chunks, and 1-½ oz. rum.
2. Blend for 10 seconds or until smooth.
3. Pour into a piña colada glass, and garnish with a pineapple leaf, raspberry, or any berry, as desired.

## BEVERAGE

# BACON INFUSED BLOODY MARY

Nothing better in this world than bacon! This delicious and refreshing bloody Mary has bacon infused into the vodka. It is then combined with a tangy bloody Mary mix and served in a salt rimmed glass with lime, celery, olives and of course, more bacon!





# BACON INFUSED BLOODY MARY

| CLIENT                 | MEASURE   | INGREDIENTS                           | PRODUCT COST | PRODUCT #    | DISTRIBUTOR # |
|------------------------|-----------|---------------------------------------|--------------|--------------|---------------|
| Tyson® Foods           | 2 slices  | Wright® Brand Bacon, Divided          | .46          | 10258940616  |               |
|                        | 2 oz.     | Vodka                                 | 1.02         |              |               |
| Keurig Dr Pepper®      | 5 oz.     | Mr & Mrs T® Bloody Mary Mix           | .40          | 070655901304 |               |
|                        | 1 oz.     | Bacon Infused Vodka                   | .44          |              |               |
|                        | As needed | Salt (for Rim)                        | .05          |              |               |
|                        | 1         | Lime Wedge                            | .05          |              |               |
|                        | 1         | Celery Stick for Garnish              | .06          |              |               |
| Musco® Family Olive Co | 2 each    | Green Olives for Garnish              | .14          | 70603        |               |
| Tyson® Foods           | 1 Slice   | Wright® Brand Bacon Strip for Garnish | .23          | 10258940616  |               |
|                        |           |                                       |              |              |               |
|                        |           |                                       |              |              |               |
|                        |           |                                       |              |              |               |

## FOOD COST CALCULATOR

|               |        |
|---------------|--------|
| Menu Price \$ | \$8.95 |
| Total Cost \$ | \$2.80 |
| Cost Margin % | 31.3%  |
| Net Profit \$ | \$6.15 |



Recipe Created by:  
**Chef Brian Zweigle**

DIRECTIONS:



YIELD: 1 Serving

Procedure:

1. Preheat oven to 350°.
2. Bake the bacon slices for 14-18 minutes or until crisp.
3. Chop 1 strip of bacon and add to the vodka.
4. Let it infuse in the refrigerator for 3 days.

To Serve:

1. Fill a salt-rimmed cocktail glass with ice.
2. Pour in 5 oz. of Mr & Mrs T Bloody Mary Mix and 2 oz. of bacon infused vodka.
3. Stir well.
4. Garnish with a lime wedge, celery stick, green olives, and a slice of bacon.

**Serves 1, Beverage**





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