

Prime Rib Dinner With Twice Baked Potato, Honey Glazed Carrots and Salted Caramel Cheesecake

Classic slow roasted prime rib accompanied by creamy twice baked potato and sweet glazed carrots. For dessert a decadent salted caramel truffle cheesecake.



PRIME RIB DINNER WITH TWICE BAKED POTATO, HONEY GLAZED CARROTS AND SALTED CARAMEL CHEESECAKE

CLIENT	MEASURE	INGREDIENTS	PRODUCT COST	PRODUCT #	DISTRIBUTOR #
Tyson Foods	10/6 oz.	Hillshire Farm USDA Choice Beef Prime Ribeye FC	50.40	10000017314	
	5 cups	Beef Au Jus, Prepared	5.00		
Penobscot McCrum	10 each	Twice Baked Potato, Sour Cream & Chive	5.60	00018	
Ventura Foods	5 oz.	SunGlow European Style Butter Blend	.45	16842-SNG	
	½ cup	Honey	.48		
	1 oz.	Black Pepper	.20		
NORPAC	7 ¼ lbs.	Flav-R-Pac Carrots	2.10	11454	
Sara Lee Frozen Bakery	10 each	Sara Lee NY Style IW Cheesecake Salted Caramel, Thawed	10.31	20024	

FOOD COST CALCULATOR	
Menu Price \$	\$240.63
Total Cost \$	\$74.54
Cost Margin %	31%
Net Profit \$	\$166.09

*Approximate ingredient costs & gross profit



Recipe Created by:
Chef Jason Hooker



DIRECTIONS:

YIELD: 10 Servings



Directions for the Operator:

1. Slice 10 – 6 oz portions of prime rib. Package in sealed and labeled container.
2. Portion beef au jus, twice baked potato, SunGlow, honey, black pepper, carrots and cheesecake in individual sealed and labeled containers.

Directions for the Consumer:

1. Preheat oven to 325°.
2. Place twice baked potatoes on lined sheet pan. Bake 45 minutes.
3. While cooking potatoes, melt SunGlow in heavy bottomed pot. Add honey and black pepper. Mix well then add carrots. Bring to simmer and stir often for 6-8 minutes.
4. Bring au jus to simmer over medium heat.
5. Place prime rib slices in shallow pan, pour au jus over prime rib and place in 325° oven for 6-7 minutes.
6. Unwrap cheesecakes, plate and serve.