

Grilled Vegetable with BBQ Cream

Fresh root vegetables, peppers and onions seasoned then grilled to a light char and drizzled with a satisfying BBQ cream. Great side for any get together.



GRILLED VEGETABLE WITH BBQ CREAM



DIRECTIONS:



YIELD: 2 Servings

CLIENT	MEASURE	INGREDIENTS	PRODUCT COST	PRODUCT #	DISTRIBUTOR #
	1 Tbsp.	Olive Oil	.08		
	2 Tbsp.	Honey	.16		
Keurig Dr Pepper	2 Tbsp.	ReaLemon Juice	.14	10002637	
	1 Tbsp.	Sea Salt	.04		
	¾ Tbsp.	Black Pepper	.02		
NORPAC	4 oz.	Flav-R-Pac Brussels Medium	.22	10766	
Savor Imports	2 oz.	Fajita Blend Onion & Pepper	.22	550116	
	4 oz.	Asparagus, Fresh	.48		
	2 oz.	Button Mushroom, Fresh	.30		
Anchor Food Professionals	1 cup	Chef's Cooking Cream 20%	.96	113759	
Ventura Foods	½ cup	Smokehouse 220 Sweet and Smokey BBQ Sauce	.28	20776-SMH	
Savor Imports	1 Tbsp.	Balsamic Glaze	.48	645832	
	¼ cup	Vegetable Broth, Prepared	.10		

FOOD COST CALCULATOR

Menu Price \$	\$9.94
Total Cost \$	\$3.48
Cost Margin %	35%
Net Profit \$	\$6.46

*Approximate ingredient costs & gross profit



Recipe Created by:
Chef Jason Hooker

Directions for the Operator:

1. In separate labeled containers portion all ingredients.

Directions for the Consumer:

1. Combine olive oil, honey, ReaLemon Juice, salt and pepper.
2. Toss all vegetables in the oil-honey mixture.
3. In sauté pan over low heat, combine cream, BBQ sauce, balsamic glaze and vegetable broth. Whisk well until smooth. Hold warm.
4. Place prepared vegetables into hot sauté pan. Sauté two minutes over high heat. Season with salt and pepper.
5. Plate vegetables and top with BBQ cream sauce.