

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

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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.



Farmer-Owned
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

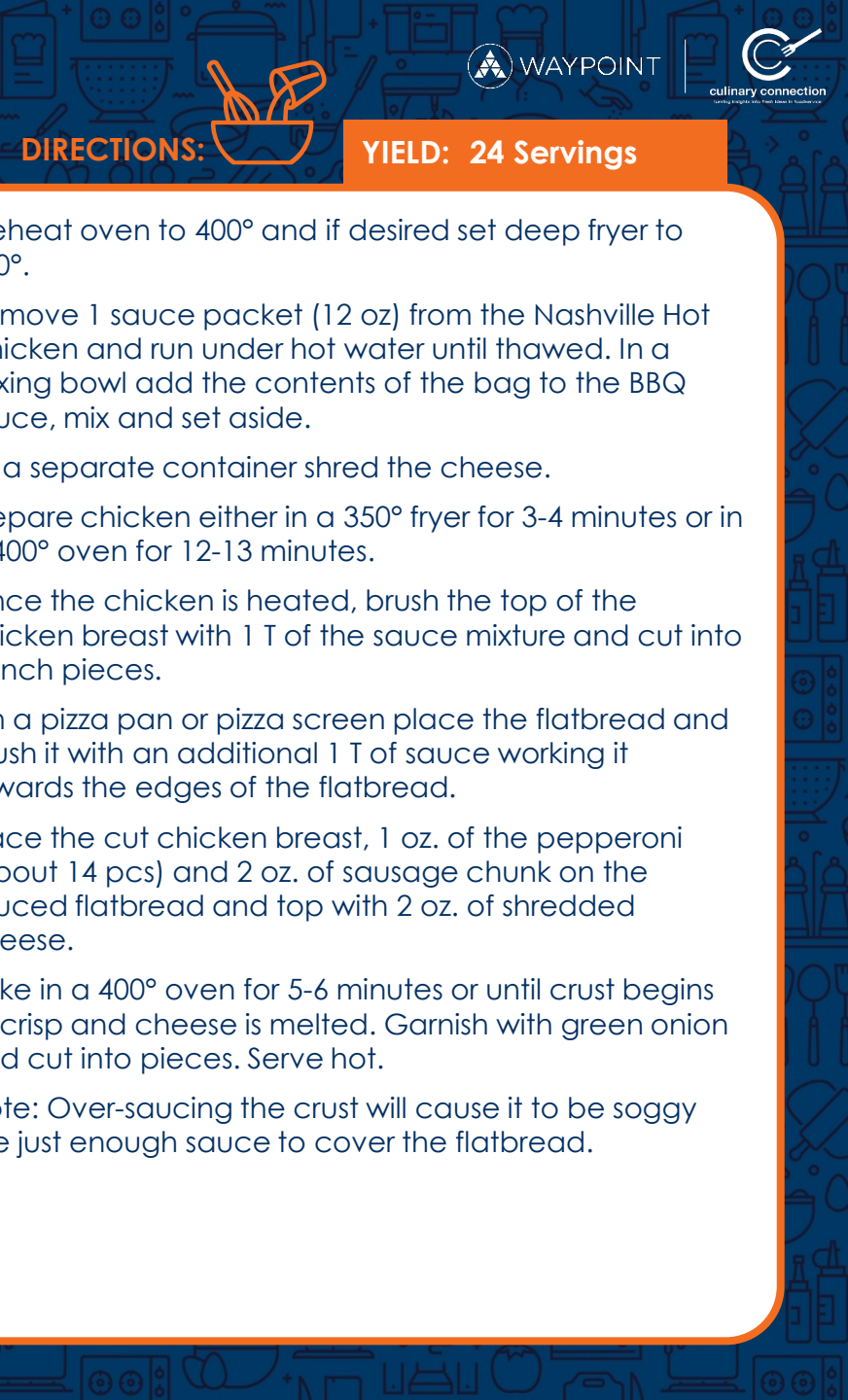
APPETIZER

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.



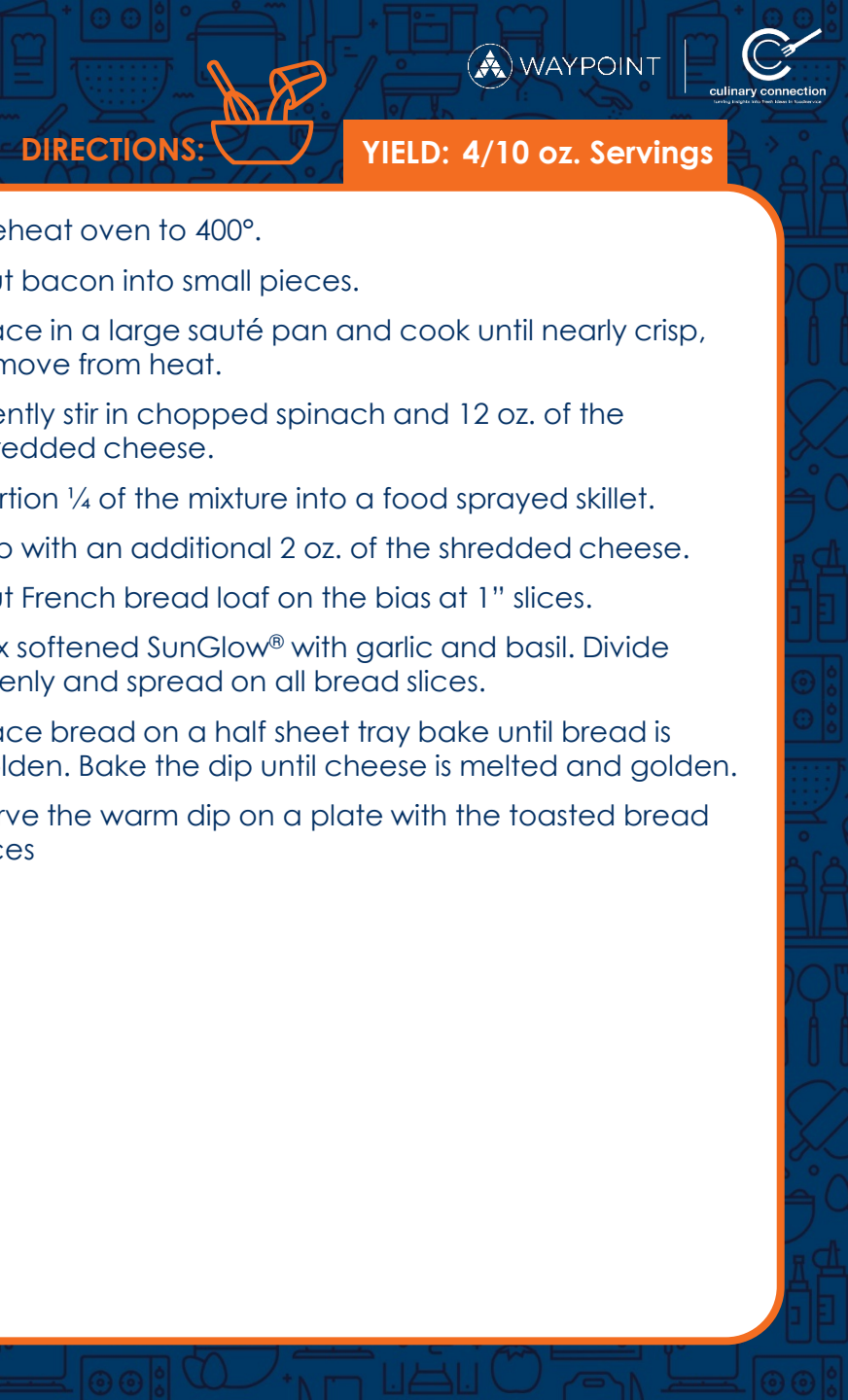
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CHEESY BACON SPINACH SKILLET DIP



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 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	
	1 Tbsp.	Chocolate Syrup	.09		
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		
	1 oz	Chopped Peanut Butter Cups	.26		

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 topping of 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

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®



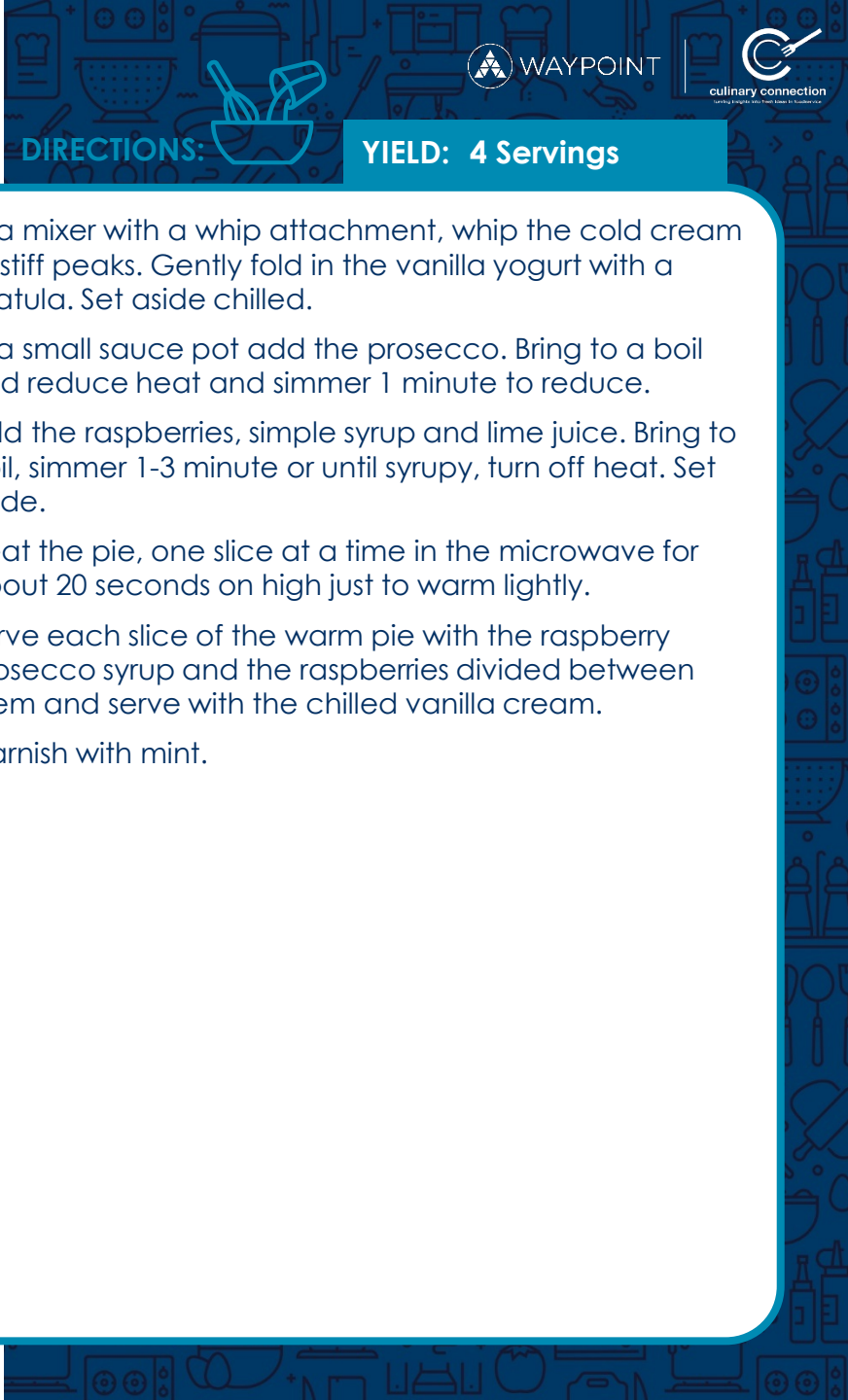
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WARM CHOCOLATE BROWNIE PIE WITH RASPBERRY PROSECCO DRIZZLE AND VANILLA CREAM




DIRECTIONS:


YIELD: 4 Servings

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

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.

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

Breyers



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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	
	2 tbsp.	Chocolate Syrup	.09		
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®



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

DIRECTIONS:

YIELD: 1 Serving

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)			

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.

FOOD COST CALCULATOR

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



Recipe Created by:
Chef Miguel Palmieri

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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