

Recipe Name: Portabella, Broccoli, Red Pepper Melt						Total Recipe Cost: \$38.85				
Target Yield: 24						Cost Per Serving: \$1.62				
Portion Descript: big ceramic plate						Selling Price: \$5.50				
Portion Size: 1.2 oz slice of bread, 1 oz Gouda, ~5.5 oz vegetables						Food Cost Percent: 29.4%				
Target Food Cost Percent: <33%						(Cost Per Serving/ Selling Price)				
Ingredient	A. Quantity	B. Conversion Factor Mass/ Volume	C. Ax B	D. AP Factor	E. Purchase Amount Needed C/D (if D is other than 1)	F. Purchase Price Per unit	G. Amount in Case	H. Price Per lb.	I. Price Per oz.	J. Price per amount needed Ex H or Ex I for oz's
Broccoli	30 oz	weight taken	30 oz	0.81	37.03 oz	\$28.28	24 lb	\$1.18	\$0.07	\$2.59
Extra Virgin Olive Oil	4 Tbsp	1 tbsp=0.5oz	2 oz	1	2 oz	\$158.01	6 gal	\$26.34/gal	\$0.21	\$0.42
Kosher Salt	2.67 Tsp	1 tsp=0.167 oz	.44 oz	1	.44 oz	\$19.18	36 lb	\$0.53	\$0.03	\$0.01
Ground Black Pepper	2.67 Tsp	1 tsp=0.167 oz	.44 oz	1	.44 oz	\$62.82	5 lb	\$12.56	\$0.78	\$0.34
Portabella Mushrooms	72 oz	weight taken	72 oz	0.9	80 oz	\$15.36	5 lb	\$3.07	\$0.19	\$15.20
Red Bell Peppers	30 oz	weight taken	30 oz	0.8	37.5 oz	\$14.81	5 lb	\$2.96	\$0.19	\$7.13
Light Mayonnaise	1.5 cup	1 cup=8 oz	12 oz	1	12 oz	\$35.32	4 gal	\$8.83/gal	\$0.07	\$0.84
Garlic	4 Tbsp	1 tbsp=0.5oz	2 oz	1	2 oz	\$30.12	12 lb	\$2.51	\$0.16	\$0.32
Texas Toast	28.8 oz	weight taken	28.8 oz	1	28.8 oz	\$23.76	240 oz	/	\$0.10	\$2.88
Gouda Cheese	24 oz	weight taken	24 oz	1	24 oz	\$50.76	12 lb	\$4.23	\$0.26	\$6.24
Subtotal										\$35.97
Hidden Cost (x.08)										\$2.88
Total Cost										\$38.85