



MAINES

PAPER & FOOD SERVICE, INC.

Bloody Mary Party Soup

Ingredients **Yield: 24 Servings**

- 2 1/2 c. Onion, yellow, minced
- 2 c. Celery, minced
- 1 1/4 c. Cucumber, peeled, seeded, minced
- 8 ea. Garlic, cloves, peeled, minced
- 2 Tlb. Butter
- 4 cans Tomato Juice
- 1 1/2 c. Lemon juice
- 3 Tlb. Sugar, granulated
- 1/2 oz. Tabasco sauce
- 1/2 oz. Worcestershire sauce
- 3 oz. Horseradish
- t.t. Black pepper, café
- t.t. Salt
- 1 ea. Kettle One Vodka, fifth
- 1/2 c. Onion, green, sliced
- As needed: Garlic croutons

Preparation Instructions:

1. In a soup pot over medium high heat melt the butter, then add onion, celery, cucumber and garlic and saute until soft, approximately 5 minutes. Then add tomato juice, lemon juice, sugar, Tabasco, Worcestershire and horseradish and simmer for approximately 15 minutes.
- 2 Taste and adjust seasoning with salt and pepper to taste.
3. Serve in heated soup bowl and garnish with green onions and garlic croutons. Complimented with a 1 oz. jigger of Kettle One Vodka to float on top.

Ingredients		Maines Product Code #	Amount	Cost
Onion, yellow	Fresh	O97502	2 1/2 c.	\$0.60
Celery	Markon	O97135	2 c.	\$0.80
Cucumber	Fresh	O97163	1 1/4 c.	\$0.20
Garlic, cloves	Markon	O97210	8 ea.	\$0.16
Butter	Grassland	OOO110	2 Tlb.	\$0.12
Tomato juice	Bountiful Harvest	210818	4 cans	\$6.16
Lemon juice	Katy's Kitchen	210498	1 1/2 c.	\$0.60
Sugar, granulated	Domino	380424	3 Tlb.	\$0.06
Tabasco sauce	Tabasco	304947	1/2 oz.	\$0.30
Worcestershire sauce	Lea & Perrin	304978	1/2 oz.	\$0.05
Horseradish	Cobblestone	O99310	3 oz.	\$0.36
Black pepper, café	Culinary Secrets	345631	t.t.	\$0.03
Salt	Katy's Kitchen	340620	t.t.	\$0.02
Kettle One Vodka	Kettle One	N/A	1 ea.	\$26.00
Onion, green	Markon	O97471	1/2 c.	\$0.88
Garlic croutons	Katy's Kitchen	326581	As needed	\$3.12

Recipe Cost	\$39.46
Portion Cost	\$1.64

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost %
\$4.95	\$1.64	\$3.31	33.13%

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost %
\$5.95	\$1.64	\$4.31	27.56%

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost %
\$6.95	\$1.64	\$5.31	23.60%

