



PAPER & FOOD SERVICE, INC.

Kentucky Bourbon Pie

Ingredients **Yield: 1 - 9" Pie**

- 1 c. Sugar, granulated
- 1 c. Light corn syrup
- 1/2 c. Butter
- 4 ea. Eggs, lightly beaten
- 1/4 c. Bourbon
- 1 tsp. Vanilla extract
- 1/4 tsp. Salt
- 1 c. Semi-sweet chocolate chips
- 1 c. Pecan Pieces
- 1 ea. 9" deep-dish pie shell, unbaked

Preparation Instructions:

1. Preheat oven to 325 degrees.
2. Combine the sugar, corn syrup and butter in a small sauce pan and cook over medium heat, stirring constantly until butter melts and sugar dissolves.
3. Cool slightly
4. Beat eggs, bourbon, vanilla and salt in mixing bowl.
5. Gradually add sugar mixture, beating well with a wire whisk.
6. Stir in chocolate chips and pecans.
7. Pour into unbaked pie shell.
8. Bake for 50-55 minutes, or until set.

Ingredients		Maines Product Code #	Amount	Ingredient Cost
Sugar, granulated	Domino	380424	1 c.	\$0.28
Light corn syrup	Home Brand	390724	1 c.	\$0.56
Butter	Sommermaid	000100	1/2 c.	\$0.48
Eggs	Maines	092111	4 ea.	\$0.64
Bourbon	N/A	N/A	1/4 c.	\$1.00
Vanilla extract	Culinary Secrets	351010	1 tsp.	\$0.34
Salt	Cargill	340620	1/4 tsp.	\$0.03
Semi-sweet chocolate chips	Hershey	389217	1 c.	\$0.96
Pecan Pieces	Fisher	328109	1 c.	\$1.92
9" deep-dish pie shell, unbaked	Chef Pierre	175020	1 ea.	\$1.29

Recipe Cost	\$7.50
Portion Cost	\$0.93

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost %
\$2.95	\$0.93	\$2.02	31.53%

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost %
\$3.95	\$0.93	\$3.02	23.54%

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost %
\$4.95	\$0.93	\$4.02	18.79%