



Kettle One Vodka Jerk Shrimp Martini

PAPER & FOOD SERVICE, INC.

Ingredients **Yield: 1 Servings**

- 5 ea. 16/20 Shrimp, Raw, P/D Tail On
- 1/2 tsp. Jerk spice
- 2 oz. Fresh Salsa
- 3 ea. Queen Olive, Stuffed
- 1ea. Lemon Wedge
- 2 ea. Lime Wedge
- 1 oz. Caribbean Sauce
- 1/2 oz. Kettle One Vodka
- As needed: Shredded Lettuce for Garnish
- 1 ea. Bev napkin
- 1 ea. Frill pick

Preparation Instructions:

1. In a plastic mixing bowl combine the shrimp with Kettle One vodka and jerk spice.
2. Remove shrimp from marinade and place on char-grill and cook for approximately 2 minutes. Turn and cook for additional 2 minutes.
3. In martini glass add shredded lettuce to bottom of glass, top with fresh salsa and garnish inside rim with lime and lemon wedges and stuffed olives on frill pick.
4. Add grilled shrimp and serve martini glass on plate with Bev napkin as base.

Ingredients		Maines Product Code #	Amount	Cost
16/20 Shrimp, raw, P/D, Tail On	Hidden Bay	136951	5 ea.	\$1.80
Jerk spice	Culinary Secrets	342047	1/2 tsp.	\$0.06
Fresh salsa	Ultrafresh	097866	2 oz.	\$0.32
Queen Olive, stuffed	Villa Frizzoni	274514	3 ea.	\$0.18
Lemon wedge	Fresh	096186	1 ea.	\$0.03
Lime wedge	Fresh	096208	1 ea.	\$0.04
Caribbean sauce	Nestle	299752	1 oz.	\$0.25
Kettle One vodka	Kettle One	N/A	1/2 oz.	\$0.52
Lettuce, shredded	Fresh	097363	As needed	\$0.12
Bev napkin	SCA	410170	1 ea.	\$0.01
Frill pick	Royal	481257	1 ea.	\$0.01

Recipe Cost	\$3.34
Portion Cost	\$3.34

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost %
\$5.95	\$3.34	\$2.61	56.13%

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost %
\$6.95	\$3.34	\$3.61	48.06%

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost %
\$7.95	\$3.34	\$4.61	42.01%