



MAINES

PAPER & FOOD SERVICE, INC.

Oyster's Bienville

Ingredients **Yield: 3 Servings**

- 8 oz. Mushrooms, finely chopped
- 1 oz. Oil, vegetable
- 1/2 tsp. Ground white pepper
- 2 Tlb. Butter
- 2 oz. Brandy
- 3/4 tsp. Garlic, finely minced
- 1/4 tsp. Cayenne
- 1 Tlb. Shallots, finely chopped
- 1/2 tsp. Salt
- 2 oz. Heavy Cream
- 3 Tlb. Romano cheese, grated
- 1/2 Tlb. Flour
- 3 Tlb. Bread crumbs, dry
- 6 oz. Shrimp, salad, 150-250, diced
- 1 oz. Parsley, finely minced
- 15 ea. Oysters, Blue point, shucked on the half shell
- As needed: Rock Salt

Preparation Instructions:

1. In a large, heavy saucepan, saute the chopped mushrooms quickly in a small amount of vegetable oil. Remove from pan and set aside.
2. In the same pan, melt the butter and render the garlic and shallots, stirring frequently until soft. Add the diced shrimp, then sprinkle in the flour. Stir all together, add the reserved mushrooms. Deglaze pan with the brandy while stirring constantly.
3. Stir in the heavy cream, cook until smooth before adding Romano cheese, dry bread crumbs and parsley, salt, pepper and cayenne.**A small amount of milk may be added if the mixture is too thick.
4. Remove from heat, allow to cool then refrigerate until service.
5. Place five oysters on each pan of rock salt. Spoon one heaping spoon of mushroom mixture over each oyster. Bake for 15 to 18 minutes until well browned.

Ingredients		Maines Product Code #	Amount	Ingredient Cost
Mushrooms	Markon	097419	8 oz.	\$1.00
Oil, vegetable	Gem	370830	1 oz.	\$0.09
Ground white pepper	Culinary Secrets	345660	1/2 tsp.	\$0.06
Butter	Sommermaid	000100	2 Tlb.	\$0.13
Brandy	N/A	N/A	2 oz.	\$1.00
Garlic, whole	Markon	097210	3/4 tsp.	\$0.05
Cayenne	Culinary Secrets	345660	1/4 tsp.	\$0.03
Shallots	Fresh	097737	1 Tlb.	\$0.08
Salt	Cargill	340620	1/2 tsp.	\$0.02
Heavy Cream	Crowley	015500	2 oz.	\$0.16
Romano cheese	Grande	011117	3 Tlb.	\$0.45
Flour	Gold Medal	381254	1/2 Tlb.	\$0.02
Bread crumbs, dry	Prepco	326345	3 Tlb.	\$0.09
Shrimp, salad, 150-250	Hidden Bay	136778	6 oz.	\$1.74
Parsley	Fresh	097531	1 oz.	\$0.05
Oysters, Blue Point	Pier Port	095020	15 ea.	\$11.17
Rock Salt	N/A	N/A	As needed	\$1.00

Recipe Cost	\$17.14
Portion Cost	\$5.71



Suggested Menu Price	Portion Cost	Gross Margin	Food Cost %
\$8.95	\$5.71	\$3.24	63.80%

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost %
\$9.95	\$5.71	\$4.24	57.39%

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost %
\$10.95	\$5.71	\$5.24	52.15%