



Bourbon Street Veal Cheeks with Red Gravy

PAPER & FOOD SERVICE, INC.

Ingredients **Yield: 16 Servings**

- 10# veal cheeks
- 4 c. Flour
- As needed: Corn oil for sautéing
- 2 # Onion, yellow, medium diced
- 10 ea. Garlic, whole, clove, fine diced
- 4 ea. Jalapeno pepper, fine diced
- 64 oz. Plum tomatoes, diced (can)
- 64 oz. Beef broth
- 32 oz. Coffee, brewed
- 32 oz. Red wine
- 2 tsp. Cumin, seeds, toasted
- 32 oz. Demi-Glace
- 1 c. Vinegar, Balsamic
- 16 ea. Pappardella Noodle 6 oz. Portion
- t.t. Salt
- t.t. Black Pepper, café

Preparation Instructions:

1. Season veal cheeks with salt and pepper, then dust with flour.
2. In braiser heat oil over medium high heat and brown off veal cheeks.
2. Remove meat, add onions and cook until lightly brown.
3. Then add tomatoes, red wine, coffee, peppers, garlic and cumin and continue cooking for 5 minutes.
4. Add beef stock, Demi glace, balsamic vinegar and stir to incorporate. Then add reserved meat cover braiser with aluminum foil and place in preheated 400 degree oven. Continue cooking until veal is tender, approximately 1 1/2 to 2 hours. (Maybe more)
5. Remove meat, puree sauce and season to taste.
6. In a large pot of boiling salted water cook Pappardella noodle according to manufactures directions.
7. To serve place order of Pappardella noodles on serving plate and place veal cheeks on top of noodles. Then drizzle with reserved sauce. Serve immediately.

Ingredients		Maines Product Code #	Amount	Cost
Veal Cheeks	Trifoglio	062221	10 #	\$77.20
Flour	Gold Medal	381254	4 c.	\$0.64
Corn Oil	Gem	370830	As needed	\$1.92
Onion, Yellow	Fresh	097502	2 #	\$0.62
Garlic, whole, clove	Markon	097210	10 ea.	\$0.20
Jalapeno pepper	Fresh	097574	4 ea.	\$0.24
Plum Tomato, diced	Trifoglio	225639	64 oz.	\$3.20
Beef Base	Culinary Secrets	234091	64 oz.	\$1.28
Coffee	Maines	311030	32 oz.	\$0.66
Red Wine	Regina	305422	32 oz.	\$1.92
Cumin	Culinary Secrets	345226	2 tsp.	\$0.18
Demi-Glace	Minors	093003	32 oz.	\$2.75
Vinegar, Balsamic	Tutinos	305042	1 c.	\$0.96
Pappardella Noodle	Joseph	156785	16 ea.	\$17.60
Salt	Katy's Kitchen	340620	t.t.	\$0.04
Black Pepper, café	Culinary Secrets	345631	t.t.	\$0.06

Recipe Cost **\$109.47**

Portion Cost	\$6.84
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Suggested Menu Price	Portion Cost	Gross Margin	Food Cost %
\$21.95	\$6.84	\$15.11	31.16%

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost %
\$22.95	\$6.84	\$16.11	29.80%

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost %
\$23.95	\$6.84	\$17.11	28.56%