



Marinated Grilled Shrimp

PAPER & FOOD SERVICE, INC.

Ingredients	Yield: 12 Servings	273 Calories Per Serving
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6 ea. Garlic, clove, minced
 2/3 c. Olive oil, extra virgin
 1/2 c. Tomato sauce
 1/4 c. Red wine vinegar
 1/4 c. Fresh basil, chopped
 1 tsp. Salt
 1/2 tsp. Cayenne pepper
 4 # Shrimp, 16/20, P/D, Raw
 24 ea. Skewers, 6"

Preparation Instructions:

1. In a large mixing bowl, stir together the garlic, olive oil, tomato sauce, and red wine. Then add the basil, salt and cayenne pepper.
2. Add the shrimp to the bowl and mix until evenly coated. Cover with plastic wrap and refrigerate for 30 minutes to 1 hours, stirring once during marinating.
3. Thread 3 shrimp onto each skewers, piercing once near the tail and once near the head. Discard leftover marinade.
4. Lightly oil grill grate, place shrimp on grill for 2 to 3 minutes per side, or until opaque.

Ingredients	Product Name	Maines Product Code #	Amount	Cost
Garlic, clove	Markon	097210	6 ea.	\$0.12
Olive oil, extra virgin	Trifoglio	370861	2/3 c.	\$0.40
Tomato sauce	Bountiful Harvest	225700	1/2 c.	\$0.12
Red wine vinegar	Heinz	305847	1/4 c.	\$0.12
Fresh basil	Fresh	097240	1/4 c.	\$0.47
Salt	Katy's Kitchen	340620	1 tsp.	\$0.03
Cayenne pepper	Culinary Secrets	345660	1/2 tsp.	\$0.04
Shrimp, 16/20, P/D, Raw	Hidden Bay	136951	4 #	\$28.16
Skewers, 6 "	Royal	485798	24 ea.	\$0.24

Recipe Cost	\$29.70
Portion Cost	\$2.47

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost
\$6.95	\$2.47	\$4.48	35.54%

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost
\$7.95	\$2.47	\$5.48	31.07%

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost
\$8.95	\$2.47	\$6.48	27.60%