



PAPER & FOOD SERVICE, INC.

Werewolf "Howl at the Moon" Pork

Ingredients	Yield: 1 serving
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- 1/2 oz. Chicken stock
- 1/2 oz. Apple juice
- 1/2 oz. Cranberry juice
- 1/2 oz. Port wine
- 6 oz.. Pork tenderloin (cut into two ounce medallions)
- t.t. Salt
- t.t. Black pepper, café
- 1 Tlb. Olive oil
- 1 Tlb. Butter
- 1 Tlb. Dijon mustard
- 1 oz. Heavy cream
- 2 oz. Dried cranberries

Preparation Instructions:

1. In a mixing bowl combine the chicken stock, apple juice, cranberry juice and port wine; set aside. Cut medallions and flatten to 1/4 inch thickness. Season with salt and pepper.
2. In a large nonstick saute pan heat the oil and butter over medium-high heat. Add the pork and saute for approximately 2-3 minutes per side until golden brown. Remove from pan and keep warm.
3. Add the reserved juice mixture to saute pan and bring to a boil. Reduce heat and simmer for approximately two minutes. Add mustard, heavy cream, cranberries and continue cooking. Return pork and let sauce reduce to desired consistency. Serve immediately.

Ingredients	Product Name	Maines Product Code #	Amount	Cost
Chicken base	Culinary Secrets	370861	1/2 oz.	\$0.02
Apple juice	Rejuv	241045	1/2 oz.	\$0.04
Cranberry juice	Rejuv	241061	1/2 oz.	\$0.05
Port wine	N/A	N/A	1/2 oz.	\$0.25
Pork tenderloin	IBP	059124	6 oz.	\$1.12
Salt	Katy's Kitchen	340620	t.t.	\$0.02
Black pepper, café	Culinary Secrets	345631	t.t.	\$0.03
Olive oil	Trifoglio	370861	1 Tlb.	\$0.06
Butter	Grassland	000110	1 Tlb.	\$0.08
Dijon mustard	Grey Poupon	304635	1 Tlb.	\$0.14
Heavy cream	Crowley	015500	1 oz.	\$0.10
Dried cranberries	Bountiful Harvest	388110	2 oz.	\$0.54

Recipe Cost	\$2.45
Portion Cost	\$2.45

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost
\$9.95	\$2.45	\$7.50	24.62%

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost
\$10.95	\$2.45	\$8.50	22.37%

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost
\$11.95	\$2.45	\$9.50	20.50%

