



# Dean of Dublin Burnt Oranges

**PAPER & FOOD SERVICE, INC.**

<b>Ingredients</b>	<b>Yield: 4 Serving</b>
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- 4 ea. Oranges, 88 ct.
- 5 oz. White wine, sweet
- 1 Tlb. Butter
- 4 oz. Sugar, granulated
- 10 oz. Orange juice, fresh squeezed
- 2 Tlb. Whiskey (warmed)

**Preparation Instructions:**

1. Preheat oven to 400 degrees. Then carefully peel the oranges thinly. Then with a sharp knife remove as much of the pith and white skin as possible, keeping the oranges intact. Cut the thin peel into strips, place in a bowl and cover with the wine.
2. Put the oranges into an ovenproof dish. Put a little butter on top of each one, pressing it down gently, then sprinkle each one with a teaspoon of sugar. Put into preheated oven for approximately 10 minutes or until the sugar caramelizes.
3. Mix the orange juice with the sugar in a saucepan and bring to a boil. Lower the heat and let it reduce to a syrupy consistency without stirring. Then add the orange peel and wine mixture and bring to a boil again, then cook rapidly to reduce and thicken slightly.
4. Take the oranges from the oven and if not fully browned, put under broiler for a few minutes. Pour the warmed whisky over them and sit it alight, over heat. As the flames die down, add the orange syrup and let it simmer for approximately 2 minutes. Serve at once, or it can be served cold over ice cream

Ingredients	Product Name	Maines Product Code #	Amount	Cost
Oranges, 88 ct.	Sunkist	096281	4 ea.	\$0.84
White wine, sweet	Regina	305400	5 oz.	\$0.35
Butter	Grassland	000110	1 Tlb.	\$0.06
Sugar, granulated	Domino	380424	4 oz.	\$0.16
Orange juice, fresh squeezed	Crowley	090030	10 oz.	\$0.40
Whiskey	N/A	N/A	2 Tlb.	\$0.86

<b>Recipe Cost</b>	\$2.67
<b>Portion Cost</b>	\$0.66

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost
\$2.95	\$0.66	\$2.29	22.37%

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost
\$3.95	\$0.66	\$3.29	16.71%

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost
\$4.95	\$0.66	\$4.29	13.33%