



Fondue Frites

PAPER & FOOD SERVICE, INC.

Ingredients	Yield: 12 Servings
3/4 tsp. Garlic, clove, chopped	
18 oz. Beer	
3 Tlb. Cornstarch	
18 oz. Swiss cheese, grated	
18 oz. Gruyere cheese, grated	
18 oz. Cheddar cheese, grated	
6 oz. White wine	
6 # Straight cut fries 3/8"	
1 bunch Parsley, curly, finely chopped	

Preparation Instructions:

1. Whisk together the garlic, beer and cornstarch in a large, heavy saucepan. Bring to a simmer over medium-low heat. Add the Swiss, Gruyere, and Cheddar cheeses to the pan and stir as needed until the cheese is just melted. Add the wine to adjust the consistency. Pour 8 oz. of fondue into a heated serving fondue pot or dish.
2. Fry 8 oz. of the fries according to the manufactures directions. Remove from the fryer and drain them briefly. Salt if desired. Place the prepared fries on a warm plate along with fondue pot or dish. Garnish the cheese with chopped parsley

Ingredients		Maines Product Code #	Amount	Ingredient Cost
Garlic, clove, chopped	Markon	O97210	3/4 tsp.	\$0.06
Beer	N/A	N/A	18 oz.	\$1.00
Cornstarch	Argo	389741	3 Tlb.	\$0.08
Swiss cheese, grated	Cobblestone	O14024	18 oz.	\$6.12
Gruyere cheese, grated	Cobblestone	O14227	18 oz.	\$10.34
Cheddar cheese, grated	Cobblestone	O12063	18 oz.	\$4.50
White wine	Regina	305400	6oz.	\$0.42
Straight cut fries 3/8"	Bountiful Harvest	181758	6 #	\$4.86
Parsley, curly, finely chopped	Fresh	O97531	1 bunch	\$0.65

Recipe Cost	\$28.03
Portion Cost	\$2.33

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost %
\$4.95	\$2.33	\$2.62	47.07%

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost %
\$5.95	\$2.33	\$3.62	39.16%

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost %
\$6.95	\$2.33	\$4.62	33.53%