



MAINES

PAPER & FOOD SERVICE, INC.

Mushroom and Bacon Dip

Ingredients **Yield: 10 Servings**

- 6 ea. Porcini mushrooms, dried
- 1 c. Water, boiling
- 16 ea. Bacon, slab, sliced 14/17 ct.
- 2 ea. Leek, white and pale-green parts only, halved lengthwise, thinly slice crosswise, and wash well
- 8 ea. Garlic, clove, whole, finely chopped
- 2 # White mushrooms, cleaned and chopped
- 1 tsp. Salt, coarse
- 1/2 tsp. Black pepper, café
- 1 Tlb. Fresh thyme, chopped
- 16 oz. Cream cheese, softened
- 16 oz. Cheddar cheese, shred
- 4 c. Sour cream
- 6 Tlb. Onion, green, sliced, dark green parts only for garnish

Preparation Instructions:

1. In a small bowl, soak porcini mushroom in the boiling water until soft, approximately 20 minutes. Working over the bowl, lift out porcini and squeeze out liquid. Coarsely chop porcini, and reserve. Now pour the soaking liquid through a fine sieve into another bowl, and reserve liquid.
2. Cook the bacon in a large saute pan over medium heat until crisp, approximately 5 minutes per side. Drain on paper towels. Pour off rendered bacon fat and reserve 1/2 cup. Wipe saute pan clean and coarsely chop bacon.
3. Return 3 oz. of bacon fat to saute pan. Add the leeks and garlic, cook over medium heat, stirring occasionally, until translucent, approximately 2 minutes. Add the fresh mushrooms and the reserved porcini, then salt and pepper. Raise heat to high, continue cooking until mushrooms are tender, approximately 5 to 8 minutes. Add the thyme and cook additional 2 minutes. Transfer to plate and let cool.
4. In a electric mixing bowl, whisk the cream cheese until smooth. Then gradually add the sour cream and continue to whisk until smooth. Remove bowl from mixer and by hand stir in mushrooms, three-quarters of the bacon, and 2 oz. of the reserved porcini mushroom liquid. If necessary, add more porcini liquid to reach the desired consistency.
5. Place dip in serving bowls, heat slightly in micro-wave oven and serve with tortilla chips, crostini or celery sticks.

Ingredients	Product Name	Maines Product Code #	Amount	Cost
Porcini mushrooms, dried	Fresh	900782	6 ea.	\$1.63
Water	N/A	N/A	1 c.	\$0.00
Bacon, slab, sliced 14/17 ct.	Prairie Creek	061768	16 ea.	\$2.74
Leeks	Fresh	097330	2 ea.	\$1.01
Garlic	Markon	097210	8 ea.	\$0.16
White mushrooms	Fresh	097409	2 #	\$3.34
Salt	Katy's Kitchen	340620	1 tsp.	\$0.02
Black pepper, café	Culinary Secrets	345631	1/2 tsp.	\$0.02
Fresh thyme	Fresh	097302	1 Tlb.	\$0.12
Cream cheese	Cobblestone	019303	16 oz.	\$1.78
Cheddar cheese	Great Lake	014222	16 oz.	\$2.55
Sour cream	Crowley	030745	4 c.	\$1.92
Onion, green	Markon	097471	6 Tlb.	\$0.20

Recipe Cost	\$15.49
Portion Cost	\$1.55

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost
\$5.95	\$1.55	\$4.40	26.05%

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost
\$6.95	\$1.55	\$5.40	22.30%

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost
\$7.95	\$1.55	\$6.40	19.50%