



PAPER & FOOD SERVICE, INC.

Oysters with Cucumber and Pickled Ginger Salsa

Ingredients **Yield: 12 Servings**

- 36 ea. Blue Point Oysters
- 1 c. English cucumber, peeled and finely diced
- 5 Tlb. Pickled Ginger, finely chopped
- 1 c. **Ultrafresh** Mild Salsa
- 2 tsp. Fresh Lime Juice
- 2 Tlb. Rice Wine Vinegar
- t.t. Salt
- 2 ea. Lime wedges for garnish

Preparation Instructions:

1. Clean oysters using brush under cold running water. Open and separate oyster from shell. Discard top shell cover.
2. Combine all remaining ingredients in mixing bowl and refrigerate for at least one hour.
3. Place a small spoonful of the mixture on top of oyster just before serving.
4. Serve with lime wedges as garnish

Ingredients		Maines Product Code #	Amount	Ingredient Cost
Blue Point Oysters	Pier Port	O95020	36 ea.	\$26.64
English cucumber	Fresh	O97162	1 c.	\$0.68
Pickled Ginger	Empress	279400	5 Tlb.	\$0.12
Mild Salsa	Ultrafresh	O97866	1 c.	\$2.32
Fresh Lime Juice	Sun Orchard	100036	2 tsp.	\$0.04
Rice Wine Vinegar	Roland	305065	2 Tlb.	\$0.13
Salt	Cargill	340620	t.t.	\$0.03
Lime wedges	Fresh	O96208	2 ea.	\$0.12

Recipe Cost	\$30.08
Portion Cost	\$2.50

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost %
\$5.95	\$2.50	\$3.45	42.02%

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost %
\$6.95	\$2.50	\$4.45	35.97%

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost %
\$7.95	\$2.50	\$5.45	31.45%