



PAPER & FOOD SERVICE, INC.

Spicy Jalapeno Bacon Oysters

Ingredients **Yield: 36 Oysters / 6 per serving**

36 ea. Oysters, Blue Point, shucked on the half shell
 16 oz. Monterey Jack Cheese
 6 oz. Bacon crumbles, cooked
 2 ea. Jalapenos, diced
 As needed: Rock Salt

Preparation Instructions:

1. In a mixing bowl combine the cheese, bacon and Jalapenos. Blend until well incorporated.
2. Arrange oysters on rock salt in a sizzler platter. Top each oyster with cheese mixture.
3. Bake in a preheated oven at 350 degrees for approximately 10 minutes.
4. Remove from oven and serve immediately

Ingredients		Maines Product Code #	Amount	Ingredient Cost
Oysters, Blue Point	Pier Point	O95020	36 ea.	\$26.80
Monterey Jack Cheese	Great Lake	O10131	16 oz.	\$3.16
Bacon crumbles	Prairie Creek	O61783	6 oz.	\$1.86
Jalapenos	Fresh	O97574	2 ea.	\$0.18
Rock Salt	N/A	N/A	As needed	\$1.00

Recipe Cost	\$33.00
Portion Cost	\$5.50

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost %
\$8.95	\$5.50	\$3.45	61.45%

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost %
\$9.95	\$5.50	\$4.45	55.28%

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost %
\$10.95	\$5.50	\$5.45	50.23%