



Crisp Winter Lettuces

PAPER & FOOD SERVICE, INC.

Ingredients	Yield: 1 Servings
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- 1 1/2 c. Heart to heart salad blend
- 1/8 bunch Arugala, coarse stems discarded
- 1 ea. Green onion, sliced diagonally thin
- 1/4 Tlb. Fresh chives, chopped
- 1 ea. Bacon slice, 14/17 ct.
- 1 1/2 oz. Apple Cider vinegar
- 1/2 oz. Sugar, granulated
- 1/2 oz. Brown sugar, light
- 1/4 tsp. Kosher salt
- t.t. Black pepper, café

Preparation Instructions:

1. In a salad mixing bowl add heart to heart salad blend with Arugala, green onion and chives.
2. Cook bacon in a nonreactive saute pan over medium heat until crisp. Transfer bacon to paper towel to drain, then stir in vinegar, sugars, and salt. Bring to boil, stirring until reduced.
3. Crumble bacon over reserved salad, the toss with warm dressing to lightly coat. Season with salt and pepper to taste. Serve immediately.

Ingredients		Maines Product Code #	Amount	Cost
Heart to heart salad blend	Markon	O97397	1 1/2 c.	\$2.16
Arugala	Fresh	O97233	1/8 bunch	\$0.36
Green onion	Markon	O97471	1 ea.	\$0.11
Fresh chives	Fresh	O97252	1/4 Tlb.	\$0.07
Bacon, 14/17 ct.	Prairie Creek	100776	1 ea.	\$0.13
Apple Cider vinegar	Oasis	305611	1 1/2 oz.	\$0.03
Sugar, granulated	Domino	380424	1/2 oz.	\$0.02
Brown sugar, light	Domino	380150	1/2 oz.	\$0.03
Kosher salt	Morton	340657	1/4 tsp.	\$0.01
Black pepper, café	Culinary Secrets	345631	t.t.	\$0.02

Recipe Cost	\$2.94
Portion Cost	\$2.94

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost %
\$5.95	\$2.94	\$3.01	49.41%

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost %
\$6.95	\$2.94	\$4.01	42.30%

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost %
\$7.95	\$2.94	\$5.01	36.98%