



Kettle One Vodka Jerk Shrimp Martini

PAPER & FOOD SERVICE, INC.

Ingredients **Yield: 1 Servings**

- 5 ea. 16/20 Shrimp, Raw, P/D Tail On
- 1/2 tsp. Jerk spice
- 2 oz. Fresh Salsa
- 3 ea. Queen Olive, Stuffed
- 1ea. Lemon Wedge
- 2 ea. Lime Wedge
- 1 oz. Caribbean Sauce
- 1/2 oz. Kettle One Vodka
- As needed: Shredded Lettuce for Garnish
- 1 ea. Bev napkin
- 1 ea. Frill pick

Preparation Instructions:

1. In a plastic mixing bowl combine the shrimp with Kettle One vodka and jerk spice.
2. Remove shrimp from marinade and place on char-grill and cook for approximately 2 minutes. Turn and cook for additional 2 minutes.
3. In martini glass add shredded lettuce to bottom of glass, top with fresh salsa and garnish inside rim with lime and lemon wedges and stuffed olives on frill pick.
4. Add grilled shrimp and serve martini glass on plate with Bev napkin as base.

Ingredients	Maines Product Code #	Amount	Cost
16/20 Shrimp, raw, P/D, Tail On	Hidden Bay	5 ea.	\$1.80
Jerk spice	Culinary Secrets	1/2 tsp.	\$0.06
Fresh salsa	Ultrafresh	2 oz.	\$0.32
Queen Olive, stuffed	Villa Frizzoni	3 ea.	\$0.18
Lemon wedge	Fresh	1 ea.	\$0.03
Lime wedge	Fresh	1 ea.	\$0.04
Caribbean sauce	Nestle	1 oz.	\$0.25
Kettle One vodka	Kettle One	1/2 oz.	\$0.52
Lettuce, shredded	Fresh	As needed	\$0.12
Bev napkin	SCA	1 ea.	\$0.01
Frill pick	Royal	1 ea.	\$0.01

Recipe Cost	\$3.34
Portion Cost	\$3.34

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost %
\$5.95	\$3.34	\$2.61	56.13%

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost %
\$6.95	\$3.34	\$3.61	48.06%

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost %
\$7.95	\$3.34	\$4.61	42.01%