

BAY BROKERAGE PRESENTS

Profit Potential		
Food Cost	Menu Price	Profit
\$2.63 per svg	\$9.99	\$7.36

# Brandy Peppercorn Steak



Item Description	Amount	Cost
Richwood Meat Beef Tenderloin Fillets	48-4 oz Fillets	\$76.80
McCormick Salt	1 tbsp	\$0.15
McCormick Cracked Black Peppercorns	3 cups	\$1.49
Shallots	6 cups	\$1.95
Canned Green Peppercorns	6 oz	\$2.50
Upstate Farms Heavy Cream	6 cups	\$2.35
Custom Culinary Master's Touch Demi-Glace	3 qts	\$5.50
Brandy Peppercorn Sauce	1 gallon	\$21.35
Cup of Norpac Soup in one of these flavors:	—	\$0.30
Royal Navy Bean, Baked Potato Chowder w/Bacon, Roasted Yukon Potato Cheese, Aztec Black Bean		

*Season fillets with salt and rub with cracked peppercorns. Saute beef for two minutes on each side. Add shallots and green peppercorns. Cook until tender. Remove fillets and reserve. Deglaze pan with brandy. Add cream. Reduce by half. Add prepared Custom Master's Touch Demi-Glace and stir well. Simmer until sauce has thickened. Spoon Brandy Peppercorn Sauce over fillets before serving.*

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