

BAY BROKERAGE PRESENTS

Profit Potential		
Food Cost	Menu Price	Profit
\$1.31	\$6.99	\$5.68

# Cod with Orange Raisin Rice



Item Description	Amount	Cost
Trident Seafoods Cod Fillets	12 each	\$11.04
C&F Cooked Rice	1-1/2 qt	\$0.30
Azar Golden Raisins	1 cup	\$0.27
Azar Chopped Walnuts	1 cup	\$0.10
Sugar Foods Sugar in the Raw	2 tbsp	\$0.07
McCormick Ground Cloves	1/4 tsp	\$0.03
Custom Culinary Gold Label Chicken Base	2 oz	\$0.10
Butter, Orange Peel, Vanilla Extract and Cranberry Sauce	1 tsp each	\$0.25
Cup of Norpac Soup in one of these flavors:	—	\$0.30
Seafood Gumbo, Aleutian Crab Corn Chowder, Boston Clam Chowder, Cream of Asparagus, Red Beans & Rice		

Melt butter in large saute pan. Combine all ingredients, except cranberries and stock, in saute pan. Heat thoroughly; set aside. Combine cranberries and chicken stock in saucepan; heat thoroughly while stirring. Portion 1/2 cup rice mixture onto plate with cod fillet. Ladle 2 oz sauce over cod. Makes 12 servings. Serve with a cup of soup.

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