

Profit Potential		
Food Cost	Menu Price	Profit
\$1.93	\$5.99	\$4.06

Country Skillet



Item Description	Amount	Cost
Lamb Weston Private Reserve Breakfast Cubes	10 oz	\$0.34
Shenson's Corned Beef Cooked & Diced	4 oz	\$0.83
LW Gilroy Vegetables Fire Roasted 3/8" Onion Strips	2 oz	\$0.10
LW Gilroy Vegetables Fire Roasted 3/8" Green Pepper Strips	2 oz	\$0.50
Primera Scrambled Egg Mix	1/2 cup	\$0.05
Roth Käse Shredded Cheddar Cheese	1 oz	\$0.11
Serve with O Organics Blueberry Juice		

Cook breakfast cubes, corned beef, onions and green peppers on hot oiled grill for 4-5 minutes on one side, then turn. Cook 3-4 minutes on other side or until lightly browned. Push potato mixture to one side and cook eggs. In serving skillet, arrange potato mixture and top with scrambled eggs. Sprinkle with cheese.

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