

BAY BROKERAGE PRESENTS

Profit Potential		
Food Cost	Menu Price	Profit
\$1.80	\$4.99	\$3.19

Gourmet Monte Cristo



Item Description	Amount	Cost
Waffles	3 each	\$0.30
Thin Prosciutto Slices, Halved	4 each	\$0.85
Primera Scrambled Egg Mix	4 oz	\$0.10
Half & Half	2 tbs	\$0.10
Roth Kase Thinly Sliced Provolone Cheese	2 oz	\$0.20
Fresh Sage Leaves	3 each	\$0.10
McCormick Seasoned Pepper	1 tsp	\$0.05
Sovena Olive Oil	1 tsp	\$0.05
Roth Kase Parmesan Cheese	1 oz	\$0.05
Serve with O Organics Tomato Juice		

Place waffles on work surface. Arrange 3 sage leaves on each. Top with 1/2 oz each of parmesan cheese, Prosciutto and mozzarella cheese. Season with pepper. Cover with waffles - sandwich style, pressing slightly. Beat half & half and eggs together in large shallow dish. Add sandwiches and soak 3 minutes per side. Heat oil in heavy large skillet over medium-low heat. Add "wafflewiches" and cook until golden brown, about 4 minutes. Turn, cover pan and cook wafflewiches" until cheese begins to melt, about 6 minutes. Cool slightly. Cut sandwiches into quarters and serve.

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