

Profit Potential		
Food Cost	Menu Price	Profit
\$2.13	\$4.99	\$2.86

# Seafood Munchskins



Item Description	Amount	Cost
Lamb Weston Munchskins Halves	4	\$0.37
Roth Kase Mozzarella, Jack & Provolone Cheese Mix	3 oz	\$0.11
Trident Seafoods Enterprise Flakes	3 oz	\$0.70
McCormick Season Salt	1/2 tsp	\$0.03
Melted Lemon Butter	1-1/2 oz	\$0.05
Parsley Sprig	1	\$0.02
San Benito Petite Diced Tomatoes in Juice	3 oz	\$0.75
Upstate Farms Sour Cream	2 tbsp	\$0.10

*Deep fry skins approximately 2 minutes. Place in skillet so that potato skins form a circle. Shake the season salt over potato skins. Place seafood flakes in each skin. Crumble cheeses evenly over skins. Place in the cheese melter for 2 1/2 minutes, or until the cheese begins to turn brown. Place the ramekin containing 1 1/2 oz lemon butter in the center of the skillet. Garnish with parsley sprig and serve.*

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