

Profit Potential		
Food Cost	Menu Price	Profit
\$5.28	\$9.99	\$4.71

Shrimp on the Barbie



Item Description	Amount	Cost
Peeled, Deveined Jumbo Shrimp	2 lb	\$4.48
Flowers Bakeries French Bread	1 loaf	\$0.30
Rod's Italian Dressing	1/2 cup	\$0.20
Roth Kase Grated Parmesan Cheese	1/2 tsp	\$0.05
Tabasco Red Pepper Sauce	1/2 tsp	\$0.03
Lyons Maple Syrup	1 tsp	\$0.07
Kikkoman Soy Sauce	1/2 tsp	\$0.05
San Benito 26% Catsup	1/2 tsp	\$0.05
White Wine	1 tsp	\$0.05

Add McCormick Powdered Garlic to taste. In appropriate mixing bowl, combine all ingredients. Blend well with hand whip or fork. Put sauce in skillet or larger pot if increasing recipe. Put on medium heat until sauce starts to bubble. Immediately add shrimp and cook for 2 or 3 minutes on one side. Turn and cook the other side for about the same time. When shrimp are firm, they are done. At any time the sauce becomes thick or starts to stick, immediately add a little water to bring the sauce back to its original consistency. Serve with hot French Bread to catch all the extra sauce. Serves 6.

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