

Profit Potential		
Food Cost	Menu Price	Profit
\$1.71	\$5.99	\$4.28

Tangy Ham Grill



Item Description	Amount	Cost
Simply Fresh Dry Pack Pineapple Chunks	1 cup	\$0.10
O Organics Dijon Mustard	2 tbs	\$0.10
Farmland Foods Ham Slices	3 slices	\$0.96
Packed Brown Sugar	2 tbs	\$0.15
Kikkoman Soy Sauce	2 tbs	\$0.10
Cup of Norpac Soup in one of these flavors:	—	\$0.30
Portuguese Style Bean w/Ham & Sausage, Royal Navy Bean, Split Pea with Ham, Tuscan Minestrone		

Drain pineapple; reserve 1/3 cup juice. Stir reserved juice, brown sugar, soy sauce and mustard until well blended. Marinate pineapple slices in sauce mixture. Grill ham slices, brushing with marinade often. Saute pineapple chunks 5 minutes. Discard marinade. Serve pineapple with ham. Serve with a cup of soup.

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