

Summary

Portions	Std. Port. Size	Yield	Production Loss	Cost of Sales	Sales Price	
6.000	1.000 Ea.	6.000 Each	0.00 %	0.67	5.00	

Pos	Type	Component	POT QTY	Std. Port	Weight	Volume	Loss	Loss2	ACT QTY	BU	AVE	COS	Prep. Type	Lead Days
1	I	Chicken Leg Quarter		1 Lb	1.125					1 Pound	0.83	0.93		
2	I	Honey Bulk		2 Tbsp	0.063					0 Pint	7.47	0.47		
3	I	Juice Lime Bulk		2 Tbsp	0.063					0 Pint	1.44	0.09		
4	I	Salt Bulk		1 1/8 Tsp	0.002					0 Pound	0.54	0.00		
5	I	Spice Garlic Granulated		1 1/8 Tsp	0.001					0 Pound	0.00	0.00		
6	I	Spice Cumin		1 1/8 Tsp	0.001					0 Pound	0.00	0.00		
7	R	Mole Sauce		6 Oz	0.375					0 Pound	0.09	0.53		
8	R	Spanish Rice (Scratch)		6 3.000 Oz	1.125					1 Pound	0.05	0.33		
9	R	Pickled Red Onion		6 Tbsp	0.188					0 Pound	0.11	0.15		
10	R	Cilantro Lime Crema		6 0.550 Oz	0.206					0 Pound	0.13	0.79		
11	R	Blue Corn Tortilla		6 0.500 Oz	0.188					0 Pound	0.00	0.00		
12	R	Seasoned Black Beans		12 Oz	0.750					1 Pound	0.07	0.56		
13	I	Fruit Blackberries Fresh		2 Oz	0.094					0 Pound	1.80	0.17		
		6 ea												
14	I	Fennel Fresh		2 Oz	0.094					0 Pound	0.00	0.00		
15	I	Lime Wedge		6 Ea.	6.000					6 Each	0.00	0.00		

External Recipe Viewer





Summary

Portions	Std. Port. Size	Yield	Production Loss	Cost of Sales	Sales Price
6.000	1.000 Oz	0.375 Pound	55.98 %	0.09	

Breakdown

Portions	Port. Size	Total QTY	Weight/Port.	Origin
6.000	1.000 Oz	6.000	0.062 Pound	Sub-Recipe for Honey Lime Chicken Thigh with Mole and Spanish Rice (Adams)

Pos	Type	Component	POT QTY	Std. Port	Weight	Volume	Loss	Loss2	ACT QTY	BU	AVE	COS	Prep. Type	Lead Days
1	I	Vegetable White Onion Fresh		2 Oz	0.149					0 Pound	0.74	0.11		
2	I	Dried Ancho Chili		1 Oz	0.037					0 Pound	0.74	0.03		
3	I	Dried Chipotle Chili		0 Oz	0.009					0 Pound	0.74	0.01		
4	I	Spice Cinnamon Stick		2 Gram	0.005					0 Pound	0.00	0.00		
		1 Stick												
5	I	Spice Cumin		1 Tsp	0.004					0 Pound	0.00	0.00		
6	I	Water Bulk		6 Oz	0.372					0 Pint	0.00	0.00		
7	R	Bouillon Powder		0 Tbsp	0.009					0 Pound	0.00	0.00		
8	I	Tomato Paste Canned		1 Tbsp	0.020					0 Pound	2.49	0.05		
9	I	Dark Chocolate		1 Oz	0.074					0 Pound	0.00	0.00		
10	I	Smoked Paprika		0 Tsp	0.002					0 Pound	0.00	0.00		
11	I	Peanuts Roasted No Added Salt		1 1/4 Cup	0.048					0 Pound	0.00	0.00		
12	I	Fruit Blackberries Fresh		1 1/4 Cup	0.074					0 Pound	1.80	0.13		
13	I	Honey Bulk		1 Tbsp	0.019					0 Pint	7.47	0.14		
14	I	Peanut Butter Bulk		1 Tbsp	0.019					0 Pint	3.38	0.06		

External Recipe Viewer



Modern Medical Kitchen, IO2 Central Kitchen	
Bouillon Powder	Version: 19

Summary

Portions	Std. Port. Size	Yield	Production Loss	Cost of Sales	Sales Price
2.190	4.600 Gram	0.022 Pound	1.58 %	0.00	

Breakdown

Portions	Port. Size	Total QTY	Weight/Port.	Origin
0.917	4.600 Gram	0.917	0.010 Pound	Sub-Recipe for Mole Sauce
1.273	4.600 Gram	1.273	0.010 Pound	Sub-Recipe for Spanish Rice (Scratch)

Pos	Type	Component	POT QTY	Std. Port	Weight	Volume	Loss	Loss2	ACT QTY	BU	AVE	COS	Prep. Type	Lead Days
1	I	Nutritional Yeast		1 1/4 Cup	0.057					0 Pound	0.00	0.00		
2	I	Sea Salt		1 Tsp	0.006					0 Pound	0.54	0.00		
3	I	Spice Onion Granulated		0 Tbsp	0.005					0 Pound	0.00	0.00		
4	I	Spice Turmeric		0 Tsp	0.002					0 Pound	0.00	0.00		
5	I	Spice Garlic Granulated		0 Tbsp	0.008					0 Pound	0.00	0.00		
6	I	Spice Black Pepper Bulk		0 Tsp	0.001					0 Pound	0.00	0.00		

External Recipe Viewer



Summary

Portions	Std. Port. Size	Yield	Production Loss	Cost of Sales	Sales Price	
6.000	3.000 Oz	1.125 Pound	0.02 %	0.05		

Breakdown

Portions	Port. Size	Total QTY	Weight/Port.	Origin
6.000	3.000 Oz	6.000	0.187 Pound	Sub-Recipe for Honey Lime Chicken Thigh with Mole and Spanish Rice (Adams)

Pos	Type	Component	POT QTY	Std. Port	Weight	Volume	Loss	Loss2	ACT QTY	BU	AVE	COS	Prep. Type	Lead Days
1	I	Rice Long Grain		0 Cup	0.182					0 Pound	0.82	0.15		
2	I	Oil Canola		0 Tbsp	0.013					0 Pint	2.01	0.03		
3	I	Tomato Paste Canned		1 Tbsp	0.027					0 Pound	2.49	0.07		
4	I	Vegetable White Onion Fresh		2 Oz	0.103					0 Pound	0.74	0.08		
5	I	Dried Ancho Chili		0 Tbsp	0.009					0 Pound	0.74	0.01		
6	I	Water Bulk		1 Cup	0.413					0 Pint	0.00	0.00		
7	R	Bouillon Powder		0 Tbsp	0.013					0 Pound	0.00	0.00		

External Recipe Viewer



Summary

Portions	Std. Port. Size	Yield	Production Loss	Cost of Sales	Sales Price	
1.364	2.200 Oz	0.187 Pound	1.01 %	0.11		

Breakdown

Portions	Port. Size	Total QTY	Weight/Port.	Origin
1.364	2.200 Oz	1.364	0.138 Pound	Sub-Recipe for Honey Lime Chicken Thigh with Mole and Spanish Rice (Adams)

Pos	Type	Component	POT QTY	Std. Port	Weight	Volume	Loss	Loss2	ACT QTY	BU	AVE	COS	Prep. Type	Lead Days
1	I	Vegetable Red Onion Fresh		1 Oz	0.057					0 Pound	0.81	0.05		
2	I	Vinegar Apple Cider		0 Cup	0.085					0 Pint	1.08	0.09		
3	I	Water Bulk		0 1/4 Cup	0.028					0 Pint	0.00	0.00		
4	I	Salt Bulk		0 Tsp	0.003					0 Pound	0.54	0.00		
5	I	Sugar Granulated Bulk		0 Tbsp	0.016					0 Pound	0.88	0.01		
6	I	Spice Coriander		0 Tsp	0.000					0 Pound	0.00	0.00		

External Recipe Viewer



Summary

Portions	Std. Port. Size	Yield	Production Loss	Cost of Sales	Sales Price	
6.000	0.550 Oz	0.206 Pound	0.28 %	0.13		

Breakdown

Portions	Port. Size	Total QTY	Weight/Port.	Origin
6.000	0.550 Oz	6.000	0.034 Pound	Sub-Recipe for Honey Lime Chicken Thigh with Mole and Spanish Rice (Adams)

Pos	Type	Component	POT QTY	Std. Port	Weight	Volume	Loss	Loss2	ACT QTY	BU	AVE	COS	Prep. Type	Lead Days
1	I	Herb Cilantro Fresh		1 Cup	0.079				0	Pound	8.15	0.64		
2	I	Sour Cream Bulk LF		1 1/4 Cup	0.081				0	Pound	1.62	0.13		
3	I	Juice Lime Bulk		0 Tbsp	0.009				0	Pint	1.44	0.01		
4	I	Water Bulk		1 Oz	0.037				0	Pint	0.00	0.00		
5	I	Spice Garlic Granulated		1 1/8 Tsp	0.001				0	Pound	0.00	0.00		

External Recipe Viewer



Modern Medical Kitchen, IO2 Central Kitchen	
Blue Corn Tortilla	Version: 14

Summary

Portions	Std. Port. Size	Yield	Production Loss	Cost of Sales	Sales Price	
6.000	0.500 Oz	0.188 Pound	0.27 %	0.00		

Breakdown

Portions	Port. Size	Total QTY	Weight/Port.	Origin
6.000	0.500 Oz	6.000	0.052 Pound	Sub-Recipe for Honey Lime Chicken Thigh with Mole and Spanish Rice (Adams)

Pos	Type	Component	POT QTY	Std. Port	Weight	Volume	Loss	Loss2	ACT QTY	BU	AVE	COS	Prep. Type	Lead Days
1	I	Blue Corn Mesa*		1 Cup	0.126					0 Pound	0.00	0.00		
2	I	Water Bulk		3 Oz	0.188					0 Pint	0.00	0.00		

External Recipe Viewer



Modern Medical Kitchen, IO2 Central Kitchen	
Seasoned Black Beans	Version: 7

Summary

Portions	Std. Port. Size	Yield	Production Loss	Cost of Sales	Sales Price	
8.000	1.500 Oz	0.750 Pound	0.01 %	0.07		

Breakdown

Portions	Port. Size	Total QTY	Weight/Port.	Origin
8.000	1.500 Oz	8.000	0.094 Pound	Sub-Recipe for Honey Lime Chicken Thigh with Mole and Spanish Rice (Adams)

Pos	Type	Component	POT QTY	Std. Port	Weight	Volume	Loss	Loss2	ACT QTY	BU	AVE	COS	Prep. Type	Lead Days
1	I	Bean Black LS Canned		9 Oz	0.590					1 Pound	0.76	0.45		
2	I	Vegetable White Onion Fresh		3 Oz	0.157					0 Pound	0.74	0.12		
3	I	Fennel Fresh		3 Oz	0.157					0 Pound	0.00	0.00		
5	I	Spice Garlic Granulated		0 Tsp	0.002					0 Pound	0.00	0.00		

External Recipe Viewer

