

Modern Medical Kitchen, IO2 Central Kitchen

Honey Pecan Catfish over Hushpuppy Polenta Cakes (Endeavor)

Version: 17

Hot

Summary

| Portions | Std. Port. Size | Yield | Production Loss | Cost of Sales | Sales Price |
|----------|-----------------|-------------|-----------------|---------------|-------------|
| 25.000 | 1.000 Ea. | 25.000 Each | 0.00 % | 3.03 | |

| Pos | Type | Component | POT QTY | Std. Port | Weight | Volume | Loss | Loss2 | ACT QTY | BU | AVE | COS | Prep. Type | Lead Days |
|-----|------|--------------------------------|---------|------------|--------|--------|------|-------|---------|-------|-------|-------|------------|-----------|
| 11 | I | Fish Catfish Fillet Frozen | 25 | Ea. | 25.000 | | | | 25 | Each | 2.50 | 62.57 | | |
| 12 | R | Low Sodium BBQ Seasoning | 25 | 2.800 Gram | 0.154 | | | | 0 | Pound | 0.00 | 0.12 | | |
| 13 | I | Pecan Pieces <i>Crushed</i> | 25 | Tbsp | 0.386 | | | | 0 | Pound | 13.77 | 5.31 | | |
| 14 | I | Honey Bulk | 13 | Tbsp | 0.391 | | | | 0 | Pint | 7.47 | 2.92 | | |
| 15 | I | Vegetable Oil Spray | 2 | Tsp | 0.022 | | | | 0 | Pint | 0.00 | 0.00 | | |
| 16 | R | Hushpuppy Polenta Cakes | 50 | Ea. | 50.000 | | | | 50 | Each | 0.03 | 1.69 | | |
| 17 | R | Blackberry Serrano Slaw | 25 | Ea. | 25.000 | | | | 25 | Each | 0.13 | 3.26 | | |
| 18 | R | Cherry Smoke Peach Puree | 50 | Tbsp | 1.563 | | | | 2 | Pound | 0.00 | 0.00 | | |

External Recipe Viewer



Modern Medical Kitchen, IO2 Central Kitchen

Low Sodium BBQ Seasoning

Version: 5

Summary

| Portions | Std. Port. Size | Yield | Production Loss | Cost of Sales | Sales Price |
|----------|-----------------|-------------|-----------------|---------------|-------------|
| 25.000 | 2.800 Gram | 0.154 Pound | 0.81 % | 0.00 | |

Breakdown

| Portions | Port. Size | Total QTY | Weight/Port. | Origin |
|----------|------------|-----------|--------------|--|
| 25.000 | 2.800 Gram | 25.000 | 0.006 Pound | Sub-Recipe for Honey Pecan Catfish over Hushpuppy Polenta Cakes (Endeavor) |

| Pos | Type | Component | POT QTY | Std. Port | Weight | Volume | Loss | Loss2 | ACT QTY BU | AVE | COS | Prep. Type | Lead Days |
|-----|------|-------------------------|---------|-----------|--------|--------|------|-------|------------|------|------|------------|-----------|
| 1 | I | Spice Paprika | 14 | Tsp | 0.088 | | | | 0 Pound | 0.00 | 0.00 | | |
| 2 | I | Spice Chili Powder | 2 | Tsp | 0.013 | | | | 0 Pound | 9.02 | 0.11 | | |
| 3 | I | Spice Garlic Granulated | 2 | Tsp | 0.014 | | | | 0 Pound | 0.00 | 0.00 | | |
| 4 | I | Spice Onion Granulated | 2 | Tsp | 0.009 | | | | 0 Pound | 0.00 | 0.00 | | |
| 5 | I | Spice Black Pepper Bulk | 2 | Tsp | 0.013 | | | | 0 Pound | 0.00 | 0.00 | | |
| 6 | I | Spice Cayenne Pepper | 4 | 1/8 Tsp | 0.003 | | | | 0 Pound | 0.00 | 0.00 | | |
| 7 | I | Kosher Salt | 1 | Tsp | 0.013 | | | | 0 Pound | 0.54 | 0.01 | | |
| 8 | I | Spice Cinnamon Ground | 4 | 1/8 Tsp | 0.003 | | | | 0 Pound | 0.00 | 0.00 | | |

External Recipe Viewer



Modern Medical Kitchen, IO2 Central Kitchen

Hushpuppy Polenta Cakes

Version: 4

Summary

| Portions | Std. Port. Size | Yield | Production Loss | Cost of Sales | Sales Price |
|----------|-----------------|-------------|-----------------|---------------|-------------|
| 50.000 | 1.000 Ea. | 50.000 Each | 0.00 % | 0.03 | |

Breakdown

| Portions | Port. Size | Total QTY | Weight/Port. | Origin |
|----------|------------|-----------|--------------|--|
| 50.000 | 1.000 Ea. | 50.000 | 0.127 Pound | Sub-Recipe for Honey Pecan Catfish over Hushpuppy Polenta Cakes (Endeavor) |

| Pos | Type | Component | POT QTY | Std. Port | Weight | Volume | Loss | Loss2 | ACT QTY BU | AVE | COS | Prep. Type | Lead Days |
|-----|------|-----------------------------|---------|-----------|--------|--------|------|-------|------------|------|------|------------|-----------|
| 1 | I | Water Bulk | 10 | Cup | 5.208 | | | | 5 Pint | 0.00 | 0.00 | | |
| 2 | I | Oil Olive | 4 | Tbsp | 0.130 | | | | 0 Pint | 3.57 | 0.47 | | |
| 3 | I | Kosher Salt | 6 | Tsp | 0.083 | | | | 0 Pound | 0.54 | 0.04 | | |
| 4 | I | Spice Garlic Granulated | 2 | Tsp | 0.015 | | | | 0 Pound | 0.00 | 0.00 | | |
| 5 | I | Spice Onion Granulated | 4 | Tsp | 0.018 | | | | 0 Pound | 0.00 | 0.00 | | |
| 6 | I | Vegetable Green Onion Fresh | 4 | Tbsp | 0.129 | | | | 0 Pound | 4.63 | 0.59 | | |
| 7 | I | Sugar Granulated Bulk | 6 | Tbsp | 0.215 | | | | 0 Pound | 0.88 | 0.19 | | |
| 8 | I | Cornmeal Yellow | 2 | Cup | 0.560 | | | | 1 Pound | 0.70 | 0.39 | | |

External Recipe Viewer



Modern Medical Kitchen, IO2 Central Kitchen

Blackberry Serrano Slaw

Version: 6

Summary

| Portions | Std. Port. Size | Yield | Production Loss | Cost of Sales | Sales Price |
|----------|-----------------|-------------|-----------------|---------------|-------------|
| 25.000 | 1.000 Ea. | 25.000 Each | 0.00 % | 0.13 | |

Breakdown

| Portions | Port. Size | Total QTY | Weight/Port. | Origin |
|----------|------------|-----------|--------------|--|
| 25.000 | 1.000 Ea. | 25.000 | 0.074 Pound | Sub-Recipe for Honey Pecan Catfish over Hushpuppy Polenta Cakes (Endeavor) |

| Pos | Type | Component | POT QTY | Std. Port | Weight | Volume | Loss | Loss2 | ACT QTY BU | AVE | COS | Prep. Type | Lead Days |
|-----|------|---------------------------------------|---------|-----------|--------|--------|------|-------|------------|------|------|------------|-----------|
| 1 | I | Fruit Blackberries Fresh | 4 | 1/2 Cup | 1.042 | | | | 1 Pound | 1.80 | 1.88 | | |
| 2 | I | Vegetable Red Cabbage Shredded | 4 | Cup | 0.643 | | | | 1 Pound | 1.52 | 0.98 | | |
| 3 | I | Pepper Serrano Fresh <i>seeded</i> | 4 | 1/4 Cup | 0.521 | | 15 % | | 1 Pound | 0.00 | 0.00 | Sliced | |
| 4 | I | Vegetable Shallots | 4 | Tbsp | 0.074 | | | | 0 Pound | 0.00 | 0.00 | | |
| 5 | I | Syrup Maple Bulk | 4 | Tsp | 0.046 | | | | 0 Pound | 4.64 | 0.21 | | |
| 6 | I | Mustard Dijon Bulk | 3 | Tsp | 0.038 | | | | 0 Pound | 5.11 | 0.19 | | |

External Recipe Viewer



Modern Medical Kitchen, IO2 Central Kitchen

Cherry Smoke Peach Puree

Version: 5

Summary

| Portions | Std. Port. Size | Yield | Production Loss | Cost of Sales | Sales Price |
|----------|-----------------|-------------|-----------------|---------------|-------------|
| 7.692 | 3.250 Oz | 1.562 Pound | 0.00 % | 0.00 | |

Breakdown

| Portions | Port. Size | Total QTY | Weight/Port. | Origin |
|----------|------------|-----------|--------------|--|
| 7.692 | 3.250 Oz | 7.692 | 0.203 Pound | Sub-Recipe for Honey Pecan Catfish over Hushpuppy Polenta Cakes (Endeavor) |

| Pos | Type | Component | POT QTY | Std. Port | Weight | Volume | Loss | Loss2 | ACT QTY BU | AVE | COS | Prep. Type | Lead Days |
|-----|------|-----------------------|---------|-----------|--------|--------|------|-------|------------|------|------|------------|-----------|
| 1 | I | Peaches Frozen* | 1 | 3/4 Cup | 0.319 | | | | 0 Pound | 0.00 | 0.00 | | |
| 2 | I | Cherry Smoke | 1 | Ea. | 1.243 | | | | 1 Each | 0.00 | 0.00 | | |
| 3 | I | Spice Cinnamon Ground | 1 | 1/8 Tsp | 0.001 | | | | 0 Pound | 0.00 | 0.00 | | |

External Recipe Viewer

