

Beer Cheese- Yield 8 Quarts			
Ingredient	Measure	Unit	
Butter	1.5	cup	2.94
Flour	1.5	cup	0.42
Garlic minced	16	clove	0.8
Beer	12	cup	9
Dijon Mustard	0.5	cup	0.58
Cheddar Shredded	4	lb	15.8
Heavy Cream	2	cup	2.7
Salt	4	tsp	0.12
White Pepper	2	tsp	0.1
Hot Sauce	1	tbsp	0.06
Worcestershire	2	tsp	0.06
			32.58
			4.0725 per qt
			0.127266 per oz

Instructions: In a large pot, cook butter, flour, and garlic for 3-4 minutes until a roux is formed. Add in beer and heavy cream and bring to a simmer. Slowly stir in cheese a handful at a time, making sure it is fully melted before adding more. Once all cheese is added, add in remaining ingredients to season the sauce. Bring sauce back to a simmer and allow it to thicken to proper consistency. Cool in an ice bath and store in a cooler in airtight container before use. Shelf Life- 5 days

Pico De Gallo

Ingredient	Measure	Unit	Cost
Roma Tomato Diced	8	lb	\$ 1.58
Red Onion Diced	2	each	\$ 0.69
Cilantro Chopped	2	bunch	\$ 0.52
Jalapeno Diced	8	each	\$ 0.16
Lime Juice	2	cup	\$ 1.02
S&P		tt	
Instructions: Remove guts from tomatoes. Pass tomatoes, onions, peppers through dicer. Stir in cilantro, lime juice, s&p. Store in cooler in airtight container. Shelf Life- 3 days			Total Cost
			Yield/lb
			Price Per lb
			Price Per oz

Ext. Cost	
\$	12.64
\$	1.38
\$	1.04
\$	1.28
\$	2.04
\$	0.12
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\$	18.50
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\$	1.85
\$	0.12

Pickled Jalapeno

Ingredient	Measure	Unit	Cost
Jalapenos Thinly Sliced	5	lb	\$ 2.05
White Vinegar	3	qt	\$ 0.74
Sugar	2	cup	\$ 0.49
Salt	1/2	cup	\$ 0.97
Garlic Cloves, smashed	12	each	\$ 0.04
Water	3	qt	
Instructions: Combine water, vinegar, sugar, and salt. Stir until sugar and salt are dissolved. Pour mixture over jalapenos and smashed garlic cloves. Store in airtight container in cooler overnight to pickle them. Shelf life- 2 weeks			Total Cost
			Yield/LB
			Cost/lb
			Cost/OZ

Ext. Cost	
\$	10.25
\$	2.22
\$	0.98
\$	0.49
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\$	14.42
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\$	0.18

Pepperjack Queso

Ingredient	Measure	Unit	Cost
EZ Melt	4	lb	\$ 3.61
Pepperjack Cheese	4	lb	\$ 4.32
Evaporated Milk	8	cans	\$ 2.41
Milk	4	cup	\$ 0.34
Granulated Garlic	8	tsp	\$ 0.07
Chili Flake	4	tsp	\$ 0.03
S&P		tt	
Instructions: Dice cheese into small chunks. In a pot, combine milk and evaporated milk. Heat to almost a simmer and slowly begin stirring in cheese until all of it is melted and no lumps remain. Season with spices and store in an airtight container.			Total Cost
			Yield/QT
			Cost/QT
			Cost/OZ

Ext. Cost	
\$	14.44
\$	17.28
\$	19.28
\$	1.36
\$	0.56
\$	0.12
\$	0.25
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\$	53.29
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	5.329
\$	0.17

Ranch Dressing

Ingredient	Measure	Unit	Cost
Hidden Valley Packet	2	each	\$ 2.55
Mayonnaise	1	gallon	\$ 15.95
Buttermilk	2	1/2 gallon jugs	\$ 3.93
Combine all ingredients, stir until fully combined. Store in airtight container in cooler. Shelf Life- 5 days			Total Cost
			Yield/QT
			Cost/QT
			Cost/OZ

Ext. Cost	
\$	5.10
\$	15.95
\$	7.86
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\$	28.91
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\$	0.11

Blue Cheese Dressing

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Ext. Cost	
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\$	22.84
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	4.568
\$	0.14

Buffalo Sauce

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Instructions: In a pot, sautee chopped garlic in blended oil until soft and fragrant, do not brown garlic. Add in hot sauce and worcestershire. Heat until slightly bubbling around edges. Slowly whisk in chunks of butter one at a time until all of it is melted and incorporated. Remove from heat and rapidly cool in an ice bath. Store in cooler in airtight container. Shelf Life- 1 week

Total Cost
Yield/QT
Cost/QT
Cost/OZ

Ext. Cost	
\$	14.07
\$	7.58
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\$	23.01
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\$	0.14

Hot Wing Sauce

Ingredient	Measure	Unit	Cost
Buffalo Sauce	1	gallon	\$ 18.40
Jalapeno Peppers	8	each	\$ 0.13
Cayenne	1/4	cup	\$ 5.12
Sriracha	1	cup	\$ 4.16
Instructions: Take one gallon of prepared buffalo sauce and puree jalapenos into it. Stir in cayenne and sriracha until fully combined. Store in cooler in airtight container. Shelf Life- 1 week			Total Cost
			Yield/QT
			Cost/QT
			Cost/OZ

Ext. Cost	
\$	18.40
\$	1.03
\$	1.28
\$	4.16
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\$	24.87
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\$	0.17

Special Sauce

Ingredient	Measure	Unit	Cost
Mayonnaise	3	quart	\$ 3.99
Ketchup	2	quart	\$ 3.72
Pickles Chopped	2.25	cup	\$ 1.00
Sugar	4	tbsp	\$ 0.03
Apple Cider Vinegar	1/4	cup	\$ 0.29
Mustard	1	quart	\$ 6.49
S&P		tt	
Instructions: Finely chop pickles into relish. Combine all ingredients and stir thoroughly. Store in cooler in airtight container. Shelf Life- 1 week			Total Cost
			Yield/QT
			Cost/QT
			Cost/OZ

Ext. Cost	
\$	11.96
\$	7.44
\$	2.25
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\$	6.49
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\$	28.59
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\$	0.12

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Caramelized Onion Dip

Ingredient	Measure	Unit	Cost
Caramelized Onions	2	quart	\$ 6.08
Mayonnaise	1	quart	\$ 3.99
Sour Cream	4	quart	\$ 4.74
Chopped Garlic	2	cups	\$ 0.96
Worcestershire	3/4	cups	\$ 0.74
Red Wine Vinegar	1/2	cups	\$ 0.33
S&P		tt	
Instructions: Combine all ingredients and stir thoroughly. Store in airtight container in cooler. Shelf Life- 5 days			Total Cost
			Yield/QT
			Cost/QT
			Cost/OZ

Ext. Cost	
\$	12.16
\$	3.99
\$	18.96
\$	1.92
\$	0.56
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\$	38.00
	7.75
	4.902774194
\$	0.15

Steak Sauce Aioli

Ingredient	Measure	Unit	Cost
Mayonnaise	2	quart	\$ 3.99
A-1 Sauce	1.5	quart	\$ 19.20
Garlic chopped	1	cup	\$ 0.96
S&P		tt	
Instructions- Combine all ingredients and stir thoroughly. Store in airtight container in cooler. Shelf Life- 1 week			Total Cost
			Yield/QT
			Cost/QT
			Cost/OZ

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\$	7.98
\$	28.80
\$	0.96
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\$	37.99
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	10.85428571
\$	0.34

Spicy Pickle Aioli

Ingredient	Measure	Unit	Cost
Mayo	4	quart	\$ 3.99
Pickle Juice	1.5	cup	
Garlic Chopped	12	clove	\$ 0.06
Old Bay	5	tbsp	\$ 0.17
Pickle Relish	3	cup	\$ 1.00
Lemons Juiced	2	each	\$ 0.33
Horseradish	4	tsp	\$ 0.02
Hot Sauce	0.5	cup	\$ 0.88
Cayenne	0.25	cup	\$ 5.12
S&P		tt	
Instructions: Combine all ingredients and mix thoroughly. Store in cooler in airtight container. Shelf Life- 1 week			Total Cost
			Yield/QT
			Cost/QT
			Cost/OZ

Ext. Cost	
\$	15.96
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\$	0.72
\$	0.85
\$	3.00
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\$	23.24
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\$	0.15

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Garlic Aioli

Ingredient	Measure	Unit	Cost
Mayo	12	cup	\$ 1.00
Garlic Chopped	3	cup	\$ 0.96
Lemons Juiced	3	each	\$ 0.33
Salt	2	tbsp	\$ 0.05
Instructions: Combine all ingredients and stir thoroughly. Store in cooler in airtight container. Shelf Life- 1 week			Total Cost
			Yield/QT
			Cost/QT
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Ext. Cost	
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\$	2.88
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\$	15.94
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\$	0.12

Chipotle Aioli

Ingredient	Measure	Unit	Cost
Mayo	12	cup	\$ 1.00
Chipotle Pureed	4	can	\$ 3.46
Lemons Juiced	2	each	\$ 0.33
Salt	2	tbsp	\$ 0.05
Garlic Chopped	1	cup	\$ 0.96
Instructions: Combine all ingredients and stir thoroughly. Store in cooler in airtight container. Shelf life- 1 week			Total Cost
			Yield/QT
			Cost/QT
			Cost/OZ

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\$	13.84
\$	0.66
\$	0.10
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\$	27.56
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	6.89
\$	0.22

White BBQ

Ingredient	Measure	Unit	Cost
Mayo	3	quart	\$ 3.99
White Vinegar	2	cup	\$ 0.19
Garlic Clove Chopped	12	each	\$ 0.06
Black Pepper	0.5	cup	\$ 2.54
Whole Grain Mustard	0.5	cup	\$ 1.54
Horseradish	0.33	cup	\$ 0.96
Sugar	3	tbsp	\$ 0.03
Salt	3	tbsp	\$ 0.05
Lemon Squeezed	2	each	\$ 0.33
Hot Sauce	1	tbsp	\$ 0.06
Instructions: Combine all ingredients and stir thoroughly. Store in cooler in airtight container. Shelf Life- 1 week			Total Cost
			Yield/QT
			Cost/QT
			Cost/OZ

Ext. Cost	
\$	11.97
\$	0.37
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\$	16.37
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	4.09295
\$	0.13

Korean BBQ

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Ext. Cost	
\$	2.79
\$	11.88
\$	2.12
\$	0.96
\$	1.77
\$	6.86
\$	0.38
\$	2.64
\$	3.84
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\$	33.24
	4.5
	7.386666667
\$	0.23

Wing Brine

Ingredient	Measure	Unit	Cost
Warm Water	4	gallon	
Kosher Salt	3	cup	\$ 0.80
Brown Sugar	3	cup	\$ 1.32
Soy Sauce	3	cup	\$ 1.06
Combine all ingredients and stir to dissolve salt and sugar. Cool brine down and soak wings for up to 48 hours before removing.			Total Cost
			Yield/QT
			Cost/QT
			Cost/OZ

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Cost/OZ

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