

Sun Dried Tomato Alfredo Sauce				
Yield Unit		oz		
Quantity		256		
Ingredients	No Recipe Units	Recipe Unit	Cost per Recipe Unit	Extended Cost
Sun Dried Tomatos	1	lb	\$ 4.50	\$ 4.50
Half and Half	6	qut	\$ 2.00	\$ 12.00
Parmesan Cheese, grated	2	lb	\$ 6.00	\$ 12.00
Garlic, roasted, pureed	3	oz	\$ 0.10	\$ 0.30
Nutmeg, grated	1	Tb	\$ 0.10	\$ 0.10
Salt	1	Tb	\$ 0.02	\$ 0.02
Black Pepper, ground	1	Tb	\$ 0.04	\$ 0.04
			\$ -	\$ -
			\$ -	\$ -
			\$ -	\$ -
			\$ -	\$ -
			\$ -	\$ -
			\$ -	\$ -
			\$ -	\$ -
			\$ -	\$ -
Uncosted Ingredients: roux, blond. 20 oz				\$ 0.15
			Recipe Cost	\$ 29.11
			Cost/Unit	\$ 0.11

Sub Recipe Directions:

Combine all ingredients except the roux in a heavy sauce pot and whisk wll
 Bring to a boil
 In a large bowl add 1 quart of the hot sauce to the roux and whisk smooth
 Add roux mixture back to the sauce pot and return to simmer, whisking frequently
 Simmer for appox 20 minutes
 Check and adjust seasoning
 Strain through coarse china cap
 Cool and store