



Recipe Analysis

Recipe ID: LW012

Description: SESAME CHICKEN 9-12

Servings: 100

Serving Size: 2 CUP

Recipe Source: Live Well

Stock Number	Description	Broken Unit Cost	Cost Per Serving	Total Cost
1307	OIL SESAME TOASTED 4/1 GAL	31.9500	0.0288	2.8800
2570	GARLIC WHOLE PEELED 5 LB	2.2680	0.0113	1.1300
TAP	WATER	0.0000	0.0000	0.0000
1014	BASE CHICKEN 3/4LB	27.7067	0.0388	3.8800
1030	VINEGAR WHITE WINE 4/1 GAL	5.4450	0.0065	0.6500
1035	SAUCE SOY 6/HALF GAL	5.9500	0.0524	5.2400
1057	SAUCE SRIRACHA	14.5667	2.4778	247.7800
1022	SPICE PEPPER BLK 18OZ	0.7522	0.0005	0.0500
1027	SUGAR BRN LGT 16/2 LB	2.3592	0.0330	3.3000
1000	CORN STARCH 24/1 LB	0.7317	0.0094	0.9400
TAP	WATER	0.0000	0.0000	0.0000
9006	CHICKEN THIGH STRIP COMM 30 LB	2.9893	0.7174	71.7400
2524	CABBAGE GREEN 12 CT	0.8333	0.1667	16.6700
9521	BROCCOLI CROWNS 20 LB	0.8135	0.1302	13.0200
2560	CARROT LOOSE 25 LB	0.6400	0.0352	3.5200
1128	SEEDS SESAME	0.3356	0.0268	2.6800
TAP	WATER	0.0000	0.0000	0.0000
3533	RICE BROWN 25 LB	0.4856	0.0607	6.0700
Total Recipe Cost:			3.7955	379.5500

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