

# ANATOMY OF THE PLATE



## Korean BBQ Grilled Flank

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This easy and delicious steak entrée will ensure quick cook time and is suitable for all varieties of service. Start by marinating the steak(s) in Korean BBQ sauce for 8-12 hours in the refrigerator. After grilling flanks to desired doneness, simply rest for 3 minutes and cut thinly across the grain to plate. A side accompaniment of beer battered onion rings and a portion of fully seasoned corn and black bean vegetable blend is an easy finish.

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**COST OF GOODS: \$5.27**

**SUGGESTED MENU PRICE: \$17.99**

**FOOD COST: 29%**

**GROSS PROFIT: \$12.72**

**SIMPLE, TASTY, COMFORTING &  
VERY PROFITABLE!**



1

**#1383 Certified Angus Beef  
Flank Steak (8-oz portion - \$2.97)**

2

**#33877 Sweet Baby Ray's  
Korean BBQ Sauce RTU (4-oz - \$0.75)**

3

**#22423 Simplot Roastworks  
Roasted Corn, Black Bean Blend (3-oz - \$0.55)**

4

**#4829 Brew City  
Beer Battered Onion Rings (5-oz - \$1.00)**

**FRESH INGREDIENTS EQUAL DELICIOUS IDEAS WHEN YOU CHOOSE PALMER FOODS!**

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