

CHEF'S RECIPE OF THE WEEK

Grilled Miller Black Pepper Brats

Meat Recipe Suggestion

Serves: 8

Ingredients

8 links of Miller Smoked Bratwurst

1 Onion into ¼ inch round slices

2 Tablespoons of Olive Oil

1 Green Pepper

1 Red Pepper

Optional: (Jalapeno Peppers or Asiago Cheese)

2 Tablespoon fresh cracked pepper

8 Hoagie Roll or Stadium Bun

8 tsp spicy hot mustard

Directions:

Grill Brats until skin blisters and blacken, about 3-4 minutes. Grill onions and peppers turning them with tongs until done then place them in a separate bowl to cool for 30 seconds. Slice the peppers in ¼" strips and toss with the grilled onion slices. Add the fresh cracked pepper and garnish the bun with mustard (jalapeno or Asiago Cheese if desired). Place Brats in center and garnish with peppers and onions.

OPTIONAL

Sides to use: French Fried Potatoes, Garlic Potatoes, Coleslaw or Green Salad. You can also soak the Bratwurst for 1 hour in your favorite beer and call them " Beer Brats".



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Sysco San Francisco Inc

510 226-3000

Grilled Miller Black Pepper Brats

Serves - 8 for \$47.60

	Plate/Serving	Total	%
Price:	\$5.95	\$47.60	
Cost:	\$1.93	\$15.40	32.36
Profit:	\$4.02	\$32.20	67.64

SUPC	S	Description	Brand	Seq	Qty	Type	Unit Cost
8255265		BRATWURST SMOKED 3X1 8 IN	MILLER	1	8.00	EA	\$1.09
6980924		PEPPER RED BELL CHOPPER	PACKER	2	1.00	EA	\$0.68
1910231		PEPPER GREEN BELL CHOPPER	PACKER	3	1.00	EA	\$0.70
1303627		ONION WHITE JUMBO FRESH	PACKER	4	1.00	EA	\$0.52
5229307	S	SPICE PEPPER BLACK CRACKED	IMP/MCC	5	2.00	TB	\$0.04
4802179		ROLL HOAGIE SLI BKD 6IN 2.75OZ	EURBKRS	6	8.00	EA	\$0.58
5882620	S	OIL OLIVE POMACE	AUGURI	7	2.00	TB	\$0.01
4006805	S	MUSTARD SPICY BROWN	GULDEN	8	3.00	TB	\$0.00