

CHEF'S RECIPE OF THE WEEK

Mango Macadamia Bread

Dessert Recipe Suggestion

Serves: 2

Ingredients

- 2 cups flour, sifted
- 2 teaspoons baking soda
- 1 teaspoon cloves
- 1 teaspoon allspice
- ½ teaspoon salt
- 1½ cups sugar
- 3 eggs
- ½ cup vegetable oil
- ½ cup melted butter
- 1 pound partly mashed, partly diced mangos
- 1 cup chopped macadamia nuts

Directions:

1. Preheat oven to 350 degrees.
2. Grease and flour two loaf pans.
3. Combine all dry ingredients.
4. Beat eggs.
5. Add oil and butter and beat for approximately 2 minutes.
6. Add dry ingredients and mangoes. Add nuts.
7. Bake 45-55 minutes.



Sysco Menu Item Report

050 – Sysco San Francisco Inc
510 226-3000

Menu Item Name: **Mango Bread**

Serves - 2 for \$15.90

	Plate/Serving	Total	%
Price:	\$7.95	\$15.90	
Cost:	\$1.45	\$2.90	18.22
Profit:	\$6.50	\$13.00	81.78

SUPC	S	Description	Brand	Seq	Qty	Type	Unit Cost	XCost	Mrgn
1193259		FLOUR ALL PURP UNBLCH	CONAGRA	1	2.00	CP	\$0.03	\$0.06	0.02
4950598		BAKING SODA	SYS CLS	2	2.00	TS	\$0.00	\$0.00	0.00
4566055		SUGAR GRANULATED	C&H	3	1.50	CP	\$0.04	\$0.06	0.02
1246800		EGG SHELL MED WHITE GR AA	PACKER	4	3.00	EA	\$0.06	\$0.19	0.06
5442405		OIL CANOLA PURE	PACKER	5	0.50	CP	\$0.05	\$0.02	0.01
7475379		BUTTER BULK USDA AA UNSLTD	WHLFARM	6	4.00	OZ	\$0.11	\$0.45	0.16
7285455		MANGO CHUNK IQF	SYS REL	7	1.00	LB	\$1.51	\$1.51	0.52
1660166		NUT MACADAMIA PCS	AZAR	8	1.00	CP	\$0.58	\$0.58	0.20
5228655	S	SPICE CLOVE GRND	IMP/MCC	9	0.75	TS	\$0.03	\$0.02	0.01
5228275	S	SPICE ALLSPICE GROUND	IMP/MCC	10	0.50	TS	\$0.02	\$0.01	0.00