

## CHEF'S RECIPE OF THE WEEK

# Grilled Pennsylvania Dutch Sandwich with Crispy Sweet Potatoes

Poultry Recipe Suggestion  
Serves: 6

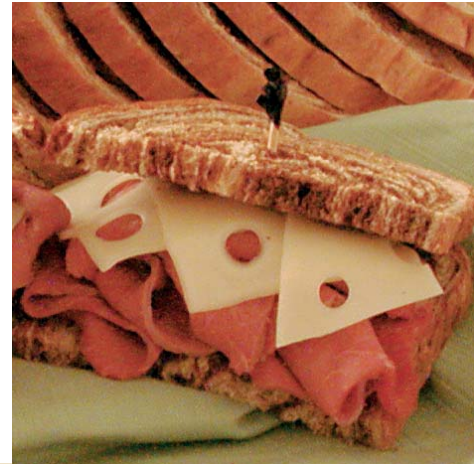
### Ingredients

- 8oz. Buffet ham
- 8 oz. Swiss cheese
- 1/2 tsp. Caraway seeds
- 1/4 cup Mayonnaise
- 1/2 cup Sauerkraut; well drained
- 12 slices Rye bread
- 3 tab Soft butter or margarine

Cut ham and Swiss cheese into julienne strips. Blend caraway seeds and mayonnaise. Add ham and cheese. Stir to coat all pieces. Fold in sauerkraut. Spread bread with butter or margarine. Spread half of bread slices with ham-cheese mixture.

Grill on 350° Griddle or over moderate heat for approximately 3 minutes on each side or till golden brown.

Fry julienne sweet potatoes at 350° for 4 to 5 minutes or till golden brown.



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Sysco San Francisco Inc

510 226-3000

## Grilled Pennsylvania Dutch Sandwich with Crispy Sweet Potatoes

Serves - 6 for \$53.70

	Plate/Serving	Total	%
Price:	\$8.95	\$53.70	
Cost:	\$1.06	\$6.34	11.81
Profit:	\$7.89	\$47.36	88.19

SUPC	S	Description	Brand	Qty	Type	Unit Cost	XCost	Mrgn
1592336		HAM BUFFET BNLS H/W 32% MENU	HORMEL	8.00	OZ	\$0.13	\$1.06	0.17
8256323		CHEESE SWISS SLI	BBRLIMP	8.00	OZ	\$0.25	\$2.02	0.32
5228432	S	SPICE CARAWAY SEED WH	IMP/MCC	0.50	TS	\$0.02	\$0.01	0.00
4002432		MAYONNAISE HEAVY DUTY	SYS REL	0.25	CP	\$0.07	\$0.02	0.00
2219517		SAUERKRAUT SHREDDED FCY	BBRLCLS	0.50	CP	\$0.05	\$0.03	0.00
7689607		BREAD MARBLE RYE SWIRL SLI	BBRLCLS	12.00	EA	\$0.25	\$3.05	0.48
7485170		BUTTER SOLID USDA AA UNSLTD	WHLFARM	3.00	TB	\$0.01	\$0.02	0.00
7056924		POTATO SWEET PLATTER FRIES	LAMB	1.00	CP	\$0.14	\$0.14	0.02