

CHEF'S RECIPE OF THE WEEK

Potato Soup

Produce Recipe Suggestion

Serves: 6

The basis of a good soup - especially a simple soup such as this - is a good stock. The stock should be drained, allowed to cool and the fat removed from the surface.

Ingredients

6 medium potatoes, peeled and washed
2 medium onions
6 cups stock, chicken or vegetable
1 cup heavy cream optional
1 tbsp butter
parsley and chive optional
salt and pepper

Method

Dice the potatoes and chop the onions. Melt the butter in a heavy bottomed, medium sized soup pot and gently cook the onions and potatoes until soft but not colored about 8 minutes. Add the stock and bring to a boil, turn down and let simmer for about 45 minutes or till the onions have broken down substantially. Add cream and let cool till just warm to the touch so that you can puree the soup in a blender. Strain through a fine mesh strainer. Garnish with chopped parsley or chive or both.



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Sysco San Francisco Inc

Potato Soup

Serves - 6 for \$27.00

	Plate/Serving	Total	%
Price:	\$4.50	\$27.00	
Cost:	\$1.17	\$7.01	25.95
Profit:	\$3.33	\$19.99	74.05

SUPC	S	Description	Brand	Qty	Type	Unit Cost	XCost	Mrgn
7103757		ONION YELLOW WHL PLD	SYS IMP	2.00	EA	\$2.00	\$4.00	0.57
5568241		BROTH CHICKEN	SYS CLS	6.00	CP	\$0.07	\$0.40	0.06
2592525		CREAM MANUFACTURING 40%	WHLFARM	1.00	CP	\$0.07	\$0.07	0.01
7475999		BUTTER SOLID USDA AA SLTD	WHLFARM	1.00	TB	\$0.01	\$0.01	0.00
1297381		CHIVE FRESH	PACKER	0.50	OZ	\$0.69	\$0.34	0.05
6831515		PARSLEY ITALIAN FRSH	SYS IMP	0.50	OZ	\$1.54	\$0.77	0.11
1297126		POTATO BAKING RUSSET 50 CT	PACKER	6.00	EA	\$0.24	\$1.42	0.20