



**Lean  
On  
Me**

Good things  
come from  
**Sysco**<sup>™</sup>

Sysco Northern New England



Entrée Cost: \$4.83  
Min. Selling Price: \$15.99

**Profit:**  
**\$11.16**

Grilled Tenderloin  
Medallions

**Balsamic~Onion and Rosemary Marmalade  
with Potato Pancakes & Green Beans**

Recipe on back

# Balsamic~Onion and Rosemary Marmalade with Potato Pancakes & Green Beans

## Wait staff description:

Our featured entrée this evening are grilled tenderloin medallions with a balsamic~onion marmalade and Gorgonzola cheese served with crisp potato pancakes and fresh green beans.

## Ingredients

SUPC	DESCRIPTION	BRAND	SEQ	QTY	TYPE	UNIT COST	XCOST
6541316	STEAK FILET MEDLLN FZN	BHB/NPM	1	2.00	EA	\$1.50	\$3.00
2029486	BEAN GREEN SNIPPED FRESH	PACKER	3	3.00	OZ	\$0.18	\$0.53
0698118	CHEESE GORGONZOLA CRUMBLES	AREZZIO	4	1.00	OZ	\$0.23	\$0.23
3521143	POTATO PANCAKE MINI	LAMB	5	4.00	EA	\$0.11	\$0.46
1048222	ONION YEL FRESH JUMBO	SYS IMP	6	4.00	OZ	\$0.05	\$0.19
8195588	ROSEMARY HERB FRSH	PACKER	7	1.00	TS	\$0.02	\$0.02
5934294	OIL OLIVE BLEND 90/10	AREZZIO	8	2.00	OZ	\$0.09	\$0.19
6418966	GARLIC PEELED WHL	PACKER	9	0.25	EA	\$0.07	\$0.02
5889670	VINEGAR BALSAMIC ITALY	AREZZIO	10	1.00	OZ	\$0.19	\$0.19
6980668	PEPPER RED BELL LG FRSH	PACKER	11	1.00	TB	\$0.01	\$0.01

## Directions

1. Season the steaks with salt and fresh ground pepper, reserve.
2. Julienne the onions and sauté in 1 tbs. of oil until soft. Add the rosemary and garlic and cook until caramelized, deglaze with the balsamic vinegar reduce and keep warm.
3. Place the potato pancakes in a 350\* oven and bake until crisp.
4. Grill the tenderloins to desired temperature.
5. On a warm plate place the potatoes in a circle, top with the tenderloin medallions, onion marmalade and Gorgonzola cheese. Garnish with the green beans and julienne red pepper.

## COST BREAKDOWN

	PLATE/SERVING	TOTAL	%
PRICE:	\$15.99	\$15.99	
COST:	\$4.83	\$4.83	30.20
PROFIT:	\$11.16	\$11.16	69.80

Serves 1  
for \$15.99

## Chef's Suggestions

The tenderloin medallions will make a profitable surf and turf combination.

Try combining with a sugar cane skewered shrimp SUPC# 8021495, fresh sea scallops SUPC# 6471932 or a jumbo lump crab cake SUPC# 9712241.