

						Date:	March	1 5, 2022	2
Recipe name:	Asian Marinated Cucumbers								
Concept:						Cuisine:			
Submitted by:						Category:			
Number of Portions: 1 or 24	1	Operation:							
Serving Size Per Person:			Region:						
#REF!	\$ 1.00		#REF!			Cost per Portion:			
Projected FC%						Cost per Recip	e:	\$	-
ED - E-111-1-1	D ADC -	- A - D	J 4 FD6 -	C-111-1- D41 0		-14 -6			

EP = Edible Portion AP\$ = As Purchased cost EP\$ = Edible Portion Cost Unit = unit of measure for ingredients

For common Yields use these tools: Produce Yields Fruit Yields Fish Yields Spice Yields

	Recip	Recipe Quantity (EP)			Costing			
Ingredients	Quantity	Weight	Volume	AP\$ / Unit	Unit	Yield %	EP\$ / Unit	Cost
Sugar		15g						
Salt		30g						
Cucumbers	4ea							
Tamari			170g					
Sugar		15g						
Rice Vinegar		40g						
Gochugaru		5g						
Seseame Seeds		16g						
Ginger Confit		20g						
Garlic Confit		5g						

## Method:

1. Cut cucumber into 1.5in chunks, smash gently
2. Toss with salt and sugar and let drain for 30 minutes. Rinse under cold water and dry.
3. Mix in rest of ingredients
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Asian Marinated Cucumbers Recipe Template (1)