



Lea James Hot Chicken

Charred Onion Ranch

Type

Sauces

Food Cost	Labor Cost	Prime Cost	Unit Cost		
\$64.4	\$0.00	\$64.4	\$6.44 / 1b		
Portion	Portion Size	Prep Time	Cook Time	Batch Size	Shelf Life
	1 ea	mins	mins	10 1b	5 Days

ALLERGENS

Eggs	Fish	Gluten	Milk	Peanuts	Sesame	Shellfish	Soy	Tree Nuts
No	No	No	No	No	No	No	No	No

INGREDIENTS

3 qt	Dry Goods, Vinegar, White	\$2.54	40 each	Dairy, Egg	\$13
3 gal	Dry Goods, Oil, Canola, Salad -v	\$30.24	3 cup	Dry Goods, Black Pepper, Ground	\$7.16
3 cup	Dry Goods, Salt, Kosher	\$5.49	15 1b	Produce, Onions, Yellow	\$5.98

PREPARATION & PROCEDURES

Char onions: Char onions on flat top until properly charred

1. Puree base: Once onions are charred, puree onions and white vinegar
2. Add eggs: Once pureed, add eggs and blend for 5 minutes, constantly moving the stick blender up and down
3. Create emulsion: Once onions, white vinegar and eggs are smooth, slowly emulsify with oil while still moving stick blender
4. Season: Once thick, season with cracked black pepper and salt