

# Recipe Costing Template

Recipe:	Salsa						
Restaurant:	Hickory Lodge						
Author:	Chef Thomas				Date:	16-Feb-2012	
Number of Portions:	10	Cost			Menu Price:		\$3.00
Serving Size:	3	Cost per Portion:			\$0.56		Food Cost % Budget: 34.0%
Unit of Measure Per Person:	Oz	Cost per Recipe:			\$5.60		Food Cost % Actual: 18.7%
		Margin per Portion:			\$2.44		Ideal Selling Price: \$1.65

EP = Edible Portion after Trim    AP\$ = As Purchased cost (out of the box)    EP\$ = Edible Portion Cost

For common Yields use these tools:    [Produce Yields](#)    [Fruit Yields](#)    [Fish Yields](#)    [Spice Yields](#)

Ingredients	Recipe Quantity (EP)			Yield Costing				Recipe Cost
	Quantity	Weight	Volume	AP\$ / Unit	Unit	Yield %	EP\$ / Unit	
Tomatoes, diced	4		Cups	\$0.98	Cups	91%	\$1.08	\$4.31
Peeled Shallots, minced	3		Tbl	\$0.07	Tbl	97%	\$0.07	\$0.22
Lime Juice	4		Tbl	\$0.04	Tbl	98%	\$0.04	\$0.16
Green Onion	0.25		Cup	\$1.78	Cup	70%	\$2.54	\$0.64
Garlic, minced	2		Tbl	\$0.13	Tbl	95%	\$0.14	\$0.27