

# Cost Analysis

Recipe	Quantity	Cost /Recipe	Servings	Cost/ Serving
<b>White Bean Soup</b>				
Olive Oil	1.75C	7.63/gallon = \$0.84		\$0.01
Onions	5 lbs	0.34/lb = \$1.70		\$0.01
Garlic	10oz	0.18/oz = \$1.80		\$0.02
Leeks	½ case	24.61/case = \$12.31		\$0.06
Carrots	5lbs	0.60/lb = \$3.00		\$0.02
Salt	4T + 2t	0.43/26oz		\$0.01
White Beans	3 - #10 cans	0.94/can = \$2.82		\$0.02
Spinach	2lbs	3.00/lb = \$6.00		\$0.03
Red Pepper	4.5lbs	1.05/lb = \$4.73		\$0.02
Basil	18oz	4.98/4oz = \$22.41		\$0.11
Black Pepper	2T + 2t	10.43/lb		\$0.01
Chives	¼ lb	3.71/lb = \$0.93		\$0.01
Tomatoes	2lbs	0.72/lb = \$1.44		\$0.01
Total:		<b>\$57.98</b>	<b>200</b>	<b>\$0.34</b>
<b>Chicken Fricassee</b>				
Flour	2.3lbs	0.34/lb = \$0.78		\$0.01
Paprika	4oz	7.21/18oz = \$1.60		\$0.01
Poultry Seasoning	2.3oz	9.76/12oz = \$1.87		\$0.01
Salt	8T	0.43/26oz		\$0.01
Pepper	8T	10.43/lb		\$0.01
8-Cut chicken	50lbs	1.25/lb = \$62.5		\$0.31
Butter	1lb	2.55/lb = \$2.55		\$0.01
Onions	15lbs	0.34/lb = \$5.10		\$0.03
Celery	8lbs	1.59/lb = \$12.72		\$0.06
Garlic	8oz	0.18/oz = \$1.44		\$0.01
Chicken Broth	3 gallons	2.07/49oz = \$16.22		\$0.08
White wine	3qt + ½ C	5.05/gallon = \$3.79		\$0.02
Carrots	3lbs	0.60/lb = \$1.80		\$0.01
Parsley	16oz	5.03/4oz = \$20.12		\$0.10
Total:		<b>\$130.49</b>	<b>200</b>	<b>\$0.68</b>
<b>Beef Daube</b>				
Olive Oil	¾ C	7.63/gallon = \$0.36		\$0.01
Garlic	2lbs	.18/oz = \$5.76		\$0.04
Boneless Short ribs	67lbs	6.43/lb = \$430.81		\$2.87
Salt	7T	0.43/26oz		\$0.01
Pepper	3T	10.43/lb		\$0.01
Red Wine	1.02 gallons	6.52/gal = \$8.72		\$0.06
Carrots	12lbs	0.60/lb = 7.20		\$0.05

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Onions	11lbs	0.34/lb = \$3.74		\$0.03
Beef Broth	2.25qt or 72oz	2.91/49oz = \$3.25		\$0.01
Tomato Paste	1C + 3T	1.35/12oz = \$0.92		\$0.01
Rosemary	1oz	5.14/4oz = \$1.29		\$0.01
Thyme	¾oz	5.03/4oz = \$0.94		\$0.01
Cloves	.14oz	1.16/oz = \$0.16		\$0.01
Tomatoes	2.5 - #10 cans	3.61/can = \$9.03		\$0.06
Bay Leaf	0.1oz	7.14/2oz = \$0.36		\$0.01
<b>Total:</b>		<b>\$472.81</b>	<b>150</b>	<b>\$3.20</b>
<b>Cod Provencal</b>				
Cod Fillets	38lbs	5.27/lb = \$200.26		\$1.34
Onions	3lbs	.34/lb = \$1.02		\$0.01
Garlic	12.5oz	.18/oz = \$2.25		\$0.02
Olive Oil	4.75C	7.63/gal = \$2.27		\$0.02
Tomatoes, canned	5 - #10 cans	3.61/can = \$18.05		\$0.12
Capers	30oz	6.78/32oz = \$6.36		\$0.04
Basil	10oz	4.98/4oz = \$12.45		\$0.08
Olives	1 - #10 can	6.49/can = \$6.49		\$0.04
Lemon Juice	22 lemons	0.18/lemon = \$3.96		\$0.03
Oregano	1oz	9.22/13oz = \$0.71		\$0.01
Pepper	3T	10.43/lb		\$0.01
<b>Total:</b>		<b>\$253.82</b>	<b>150</b>	<b>\$1.72</b>
<b>Ratatouille</b>				
Eggplant	12lbs	13.48/5lb = \$32.35		\$0.32
Zucchini	7lbs	2.88/3lb = \$6.72		\$0.07
Squash	7lbs	0.67/lb = \$4.69		\$0.05
Tomatoes	25lbs	0.72/lb = \$18		\$0.18
Olive Oil	2C	7.63/gal = \$0.95		\$0.01
Salt	5t	0.43/26oz		\$0.01
Red Onion	5lbs	1.09/lb = \$5.45		\$0.05
Red Pepper Flakes	1/3oz	7.01/13oz = \$0.16		\$0.01
Red Pepper	9lbs	1.05/lb = \$9.45		\$0.09
Yellow Pepper	9lbs	2.60/lb = \$23.40		\$0.23
Red Wine Vinegar	6.25C	6.66/gallon = \$2.60		\$0.03
Marjoram	1oz	12.39/3oz = \$4.13		\$0.04
Thyme	1/2oz	5.03/4oz = \$0.63		\$0.01
Cream Cheese	1lb	1.70/lb = \$1.70		\$0.02
Goat Cheese	3lbs	12.34/lb = \$37.02		\$0.37
<b>Total:</b>		<b>\$147.25</b>	<b>100</b>	<b>\$1.49</b>
<b>Potatoes Lyonnaise</b>				

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Potatoes	67lbs	7.44/10lb = \$49.85		\$0.25
Olive Oil	4.25C	7.63/gal = \$2.03		\$0.01
Butter	2lbs	2.55/lb = \$5.10		\$0.03
Onions	26lbs	0.34/lb = \$8.84		\$0.04
Garlic	1C or 3.2oz	0.18/oz = \$0.58		\$0.01
Parsley	3oz	5.03/4oz = \$3.77		\$0.02
Salt	4T	0.43/26oz		\$0.01
White pepper	0.4oz	1.03/oz = \$0.41		\$0.01
Thyme	1oz	5.03/4oz = \$1.26		\$0.01
Champagne Vinegar	2C	22.18/0.5gallon = \$5.55		\$0.03
<b>Total:</b>		<b>\$77.39</b>	<b>200</b>	<b>\$0.42</b>
<b>Tomato Provencal</b>				
Breadcrumbs	2lbs	7.15/7.5lb = \$1.91		\$0.01
Parmesan, grated	3lbs	21.02/5lb = \$12.61		\$0.06
Lemon Zest	22 lemons	-----		-----
Thyme	.85oz	5.03/4oz = \$1.07		\$0.01
Olive Oil	5.5C	7.63/gal = \$2.62		\$0.01
Salt	5t	0.43/26oz		\$0.01
Pepper	5t	0.43/lb		\$0.01
Tomatoes	25lbs	0.72/lb = \$18		\$0.10
<b>Total:</b>		<b>\$36.21</b>	<b>175</b>	<b>\$0.21</b>
<b>Haricots Verts Lyonnaise</b>				
Salt	3C	0.43/26oz		\$0.01
Green Beans	19lbs	0.80/lb = \$15.20		\$0.08
Butter	4lbs	2.55/lb = \$10.20		\$0.05
Garlic	8.3oz	0.18/oz = \$1.50		\$0.01
Red Onion	7lbs	1.09/lb = \$7.63		\$0.04
Thyme	1oz	5.03/4oz = \$5.03		\$0.03
Red Wine Vinegar	6C	6.66/gal = \$2.50		\$0.01
Pepper	8T + 1t	10.43/lb		\$0.01
Nutmeg	1/2 oz	0.85/oz = \$0.43		\$0.01
Parsley	4oz	5.03/4oz = \$5.03		\$0.03
<b>Total:</b>		<b>\$47.52</b>	<b>200</b>	<b>\$0.28</b>
<b>Quinoa</b>				
Quinoa	16lbs	2.95/lb = \$47.20		\$0.31
Garlic	6.2oz	0.18/oz = \$1.12		\$0.01
Onion	7.5lbs	0.34/lb = \$2.55		\$0.02
Butter	1.2lbs	2.55/lb = \$3.06		\$0.02
Olive Oil	2.3C	7.63/gal = \$1.10		\$0.01

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Parsley	6.25oz	$5.03/4oz = \$7.86$		\$0.05
Mushrooms	7lbs	$2.10/lb = \$14.70$		\$0.10
Tummeric	0.7oz	$0.54/oz = \$0.38$		\$0.01
Red Pepper	5lbs	$1.05/lb = \$5.25$		\$0.04
Vegetable Broth	2 gal (256oz)	$14.56/32oz = \$116.48$		\$0.78
Carrots	5lbs	$0.60/lb = \$3.00$		\$0.02
Celery	5lbs	$1.59/lb = \$7.95$		\$0.05
<b>Total:</b>		<b>\$210.65</b>	<b>150</b>	<b>\$1.42</b>
<b>Plain Green Beans</b>				
Green Beans	6lbs	$0.80/lb = \$4.80$		\$0.08
<b>Total:</b>		<b>\$4.80</b>	<b>75</b>	<b>\$0.08</b>
<b>Plain Chicken Breast</b>				
Chicken Breast	5lbs	$30.72/10lb = \$15.36$		\$0.77
<b>Total:</b>		<b>\$15.36</b>	<b>20</b>	<b>\$0.77</b>
<b>Apple Bread Pudding</b>				
Milk	3 gallons	$4.20/gal = \$12.60$		\$0.06
Sugar	6.3lbs	$32.80/50lb = \$4.13$		\$0.02
Vanilla Extract	1/3 C or 2.5oz	$2.91/32oz = \$0.23$		\$0.01
Cinnamon	2.4oz	$0.40/oz = \$0.96$		\$0.01
Dark Rum	28oz	$14.11/L = \$11.71$		\$0.06
Salt	2T + 1t	$0.43/26oz$		\$0.01
Raisins	2lbs	$3.58/2lb = \$3.58$		\$0.02
Apples	18lbs (57)	$0.45/apple = \$25.65$		\$0.13
Stale Bread	21.5lbs	$0.56/3oz = \$64.21$		\$0.32
Butter	1lb	$2.55/lb = \$2.55$		\$0.01
Eggs	4.75 dozen	$2.02/dozen = \$9.60$		\$0.05
<b>Total:</b>		<b>\$135.23</b>	<b>200</b>	<b>\$0.70</b>
<b>Caramel</b>				
Sugar	4.7lbs	$32.80/50lb = 3.08$		\$0.02
Heavy Cream	2.5qt or 80oz	$2.49/32oz = \$6.23$		\$0.03
Vanilla	1T	$2.91/32oz = \$0.05$		\$0.01
<b>Total:</b>		<b>\$9.36</b>	<b>200</b>	<b>\$0.60</b>
<b>Total Cost:</b>		<b>\$1,598.87</b>		-----
<b>Cost per person:</b>		<b>\$7.99</b>		