

Grouper Reuben

MENU ITEM

SUPC	Description	Brand	Qty	Type
2266807	Grouper Fil Gulf 1-4 LB Fresh	PACKER	6	OZ
8852279	Bread Rye Chcgo Sty Loaf	BBRLCLS	2	EA
3162021	Cheese Swiss Full Cut Danish	PACKER	2	OZ
4002549	Dressing 1000 Island Mayo Base	SYS IMP	1	OZ
8145302	Cabbage Chop Slaw 1/4" Mix	SYS IMP	.50	OZ
6005615	Mustard Country Dijon	GREY P	1	TS
1007541	Lemon Ch Fresh	PACKER	.20	EA

Chef Shannon &
Chef Damon's
Creations



INSTRUCTIONS

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1. Season grouper with salt, pepper, cayenne and flour. Sauté or fry.
2. To make slaw, toss cabbage mix with 1000 Island dressing, 1 teaspoon of mustard and 1 teaspoon of lemon juice.
3. Brush bread with butter and lay butter side down on griddle to toast. Top with dressing, cheese, grouper, slaw and top slice of bread. Grill until lightly golden on each side. Should take about 5 minutes per side. The cheese should be melted and slaw slightly warm.

Enjoy!!



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