



TAKO

PRODUCT NAME / DESCRIPTION	AMOUNT	MEASURE	COST
TAKO CAST IRON		EACH	
COUNTRY BREAD		EACH	
LEMON WEDGE		EACH	
WATERCRESS		OZ	

PROCEDURE:

- 1 HEAT TAKO CAST IRON UNDER BROILER UNTIL BUTTER HAS MELTED AND IS BUBBLING, BUT NOT BURNT.
- 2 PLACE ON A PLATE WITH A COCKTAIL NAPKIN SO IT DOESN'T SLIDE.
- 3 TOAST COUNTRY BREAD ON A FLAT TOP WITH SOFT BUTTER AT 400 DEGREES UNTIL GOLDEN BROWN THEN CUT IN HALF AND PLACE ON THE SIDE OF THE PLATE.
- 4 GARNISH WITH WATERCRESS AND LEMON WEDGE.