Recipe Spreadsheet

 (Chicken Tikka Masala)

By using the idea of the estimating spreadsheet (Bid) I made a recipe spreadsheet for my 2nd genre.

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| --- | --- | --- | --- | --- |
| **Ingredients** | **Qty** | **Units** | **Units Price**  | **Total Price** |
| **Chicken Marinade:** |
| Plain Yogurt | 1 | oz | $1.00  | $1.00  |
| Lemon Juice  | 1/2 | tsp | $0.64  | $0.32  |
|  Garlic  | 3 | cloves | $0.08  | $0.24  |
| Ginger | 1 | tbsp | $0.11  | $0.11  |
| Garam Masala | 1 | tbsp | $0.45  | $0.45  |
| Salt | 1/2 | tsp | $0.04  | $0.02  |
| Boneless Skinless Chicken | 2 | lbs | $2.89  | $5.78  |
|  **Sauce:** |
| Vegetable/Canola oil | 2 | tbsp | $0.02  | $0.04  |
| Butter | 2 | tbsp | $0.04  | $0.08  |
| Onions (Diced) | 2 |   | $0.52  | $1.04  |
| Tomato Sauce | 16 | oz | $0.06  | $1.00  |
| Heavy Cream  | 8 | oz | $0.13  | $1.04  |
| Turmeric Powder | 1/2 | tsp | $0.10  | $0.05  |
| Ground Red Chili Powder | 1 | tsp | $0.10  | $0.10  |
|  |  | Total |   | $11.27 |
|  |  | Profit  | 20% | 1.54 |
|  |  | **Total Bid Price** |   | $12.72  |