



Vodka Sauce Cream Reduction

Featuring True Dairy Cream Concentrate 303111 and Cream Concentrate 303193

A bright and creamy tomato sauce punctuated with a splash of vodka! True Dairy Cream Concentrates enhance the sweet and savory character of the tomatoes while enabling a 60% reduction in cream and considerable cost savings.

Ingredient	CONTROL (APP # 17465)		COST-REDUCED (APP # 17466)		TRUE DAIRY (APP # 17467)	
	%	Cost in Use \$/LB	%	Cost in Use \$/LB	%	Cost in Use \$/LB
Water	23.63		28.53		28.51	
Diced Tomatoes in Juice	33.67		33.67		33.67	
Cream	16.0	\$0.192	6.0	\$0.072	5.75	\$0.069
Tomato Paste	14.0		14.0		14.0	
Vodka (Smirnoff)	5.5		5.5		5.5	
Soybean Oil	-		3.6	\$0.024	3.6	\$0.024
Ground Parmesan	3.0		3.0		3.0	
Onion Powder	2.0		2.0		2.0	
Jarred Minced Garlic	1.5		1.5		1.5	
Nonfat Dry Milk	-		0.75	\$0.010	0.75	\$0.010
Salt	0.5		0.5		0.5	
Dried Basil	0.1		0.1		0.1	
Dried Oregano	0.05		0.05		0.05	
Black Pepper	0.05		0.05		0.05	
Cream Concentrate 303111	-		-		0.15	
Cream Concentrate 303193	-		-		0.12	
Dairy Ingredient Cost		\$0.192	- 44.5%	\$0.107	- 37.4%	\$0.120

USDA Market Costs (Q1 2023): Cream: \$1.20/lb; Nonfat Dry Milk: \$1.35/lb; Soybean Oil: \$0.68/lb

Mix Instructions

1. Blend Cream, **Cream Concentrates**, Oil, Nonfat Dry Milk, and half of the Water. Heat to 160 F and shear or homogenize to emulsify.
2. Blend all ingredients and cook 10 minutes at 180-190 F.

Other True Dairy Ingredients Suitable for Pasta Sauces:

- True Dairy Parmesan Concentrate 303138
- True Dairy Romano Concentrate 303139
- Natural Cream Blend 301109
- Concentrated Alfredo Base 303712

