

# LOMBARDO®

## MARSALA ~421~



### What is Lombardo Marsala 421?

Lombardo Marsala 421 is a concentrated Marsala wine. One bottle of 421 is equivalent to four bottles of conventional Imported Marsala. As it is already partially reduced, you will use less Marsala wine, less gas to cook it, and less time to prepare the sauce. **421 offers restaurants a tremendous savings.**

### Why was Lombardo Marsala 421 created?

Many restaurants prefer to cook with imported Marsala but use lower quality domestic Marsala to bring down the cost per serving. Lombardo Marsala 421 gives you the same great quality of Imported Marsala wine while significantly lowering your cost per serving even if you are currently using domestic Marsala wine.

Lombardo 421 Marsala 750 mL	Lombardo Dry/Sweet Marsala 750 mL	Domestic Marsala 750 mL
Bottle Cost: \$9.05**	Bottle Cost: \$5.16**	Bottle Cost: \$3.75**
Mix 1/4 Marsala with 3/4 water to achieve recipe strength.		
<b>Recipe Cost Per Oz. \$0.09</b>	<b>Recipe Cost Per Oz. \$0.21</b>	<b>Recipe Cost Per Oz. \$0.15</b>
57% Savings compared to Lombardo Marsala		
40% Savings compared to Domestic Marsala		
** Bottle cost for all types is based on 12 bottle case purchase		

### How to use Marsala 421

Lombardo Marsala 421 is ideal for making a versatile plate ready Marsala sauce. Simply prepare your Marsala sauce according to your recipe using only 1/4 the amount of Marsala. Keep it warm on the stove and serve it over chicken, veal, steaks and vegetables as needed. It also makes a terrific dipping sauce for bread served on the table.

### A sample Marsala 421 recipe

- 1½ cup Lombardo Marsala 421
- 5 oz. Yellow Onion
- 0.5 oz. Salt
- 0.4 oz. Coarse Ground Pepper
- 1 cup Water
- 4 tsp. Chicken Base
- 32 oz. Butter
- 16 oz. Sliced Mushrooms



- Melt 4 oz. of butter in a large sauce pan.
- Add onions salt and pepper and sauté until slightly browned and be softened.
- Add Marsala 421, Chicken Base, and water and bring to a slow boil so that the chicken base is dissolved.
- Add mushrooms and continue with a slow boil for 10 minutes.



### The Lombardo Philosophy

The Lombardo firm is more than sales invoices and purchase orders. Our firm is comprised of the wonderful moments we have shared with our customers, our suppliers, and our employees. It is the passion, the feelings and the emotions of making a wine that bears our family name for over 100 years. It has been, and will continue to be our trademark to make available wines of outstanding quality at a price so all people may buy and enjoy them. This is more than a business plan, it is our philosophy and what has made us the success we are today.