



Selling
Ready-To-Eat
Foods
at the Market

Ideas on what to make

- Breakfast burritos
- Pastries
- Pulled pork/beef
- Sausage on a stick
- Bratwurst
- Elote
- Fresh squeezed juices
- Hamburgers
- VEGAN is a big deal right now

Restaurant & Retail sales

- \$3 per pound primal cuts to Chefs
- \$7-12 per pound for retail cuts to families

Ready to eat foods

- \$40 per pound
 - \$10 per bratwurst, 4 bratwurst in one pound
 - Add a bottle of water \$0.13 cents to make it a “meal”
 - Add/not to add chips to your meal deal

Licensing

- Home Bakery Act
- Meat
 - Must be prepared in a licensed commercial kitchen
 - See list of options

Equipment



Dallas Farmers Market Experiment

- Pulled pork, bratwurst, frozen meat, eggs





Cheddar



Green Pepper & Onion



Hot Link



Jalapeño & Cheddar







FarmHer MADE BBQ & BRATS

— Beyond Organic —




USDA Certified Organic Partner

8.12
SMOKED PULLED PORK BBQ
SANDWICH + DRINK

8.10
BRATWURST + DRINK
— All items \$9.99
— All items \$12.99
— All items \$14.99
— All items \$16.99

8. WATER
* TAKE HOME
* 100% RECYCLED PAPER

Food preparation area under the red tent. Includes a table with condiments (ketchup, mustard, mayo), a hand sanitizer dispenser, and several containers. A white prep table with a sink and a box of Nappkins is visible in the background. A large grey planter with greenery is positioned to the right of the tent.



