

Beef BBQ

Menu

Description:

Serving Size: 10

Categories: International café



Cost Per Serving	
\$	0.86

Action **Date** **Initials**

Created: 10/29/2013 EA

Revised: 11/14/2013 EA

Amount	Measure	Ingredient	Preparation Method	Product No.
0.14	kg	Mayo		20-100001437
0.57	kg	Monterey jack cheese		20-100000531
0.02	kg	Red onion rings	grilled	20-100000838
0.85	kg	Beef rib trimmings	from Prime Rib service	
10	ea	Torta bread	see recipe	
1	lt	BBQ sauce	see recipe	50-100000232
0.25	kg	Green Bell Pepper	seeded, julienned	20-100000840
0.2	kg	White onion	peeled and julienned	20-100000837
1	lt	Apple juice		20-100001375
		salt & pepper to taste		

Method of Preparation:

Saute the white onions and peppers until caramelized and soft.

Add the beef trimmings, bbq sauce, apple juice and bring to boil. Season to taste.

- Slow cook in alto sham for 6 hours on 290F,& shred meat in a mixing bowl.
- Slice bread in half and apply mayonnaise in both sides.
- Put the cheese on one side of the bread and put the beef BBQ.
- Put the grilled onion rings on top of the bread.
- Put another slice of cheese and cover with other side of the bread.
- Grill and serve.