



MAINES

PAPER & FOOD SERVICE, INC.

Skirt Steak Sauerbraten

Ingredients **Yield: 8 Serving**

- 1 c. Olive Oil, extra virgin
- 2 # Onion, red, thinly sliced
- 2 tsp. Ground allspice
- 32 oz. Beef stock
- 1 c. Gingersnap cookies, crushed
- 3 1/2 oz. Red wine vinegar
- t.t. Salt
- t.t. Black pepper, café
- 2 # Wide egg noodles
- 3 # Beef skirt steak, trimmed and quartered

Preparation Instructions:

1. In a large sauté pan, heat 4 oz. olive oil over medium heat. Then add the onion and allspice and cook stirring occasionally, until the onion is softened approximately 8 minutes. Stir in the stock, gingersnaps and vinegar and cook until thickened, approximately 6 minutes. Season with salt and pepper and transfer to a medium bowl, cover and set aside. Wipe out the saute pan and set aside
2. Bring a large pot of salted water to a boil. Add the noodles and cook until al dente, approximately 8 minutes. Drain, return the pot and toss with 2 ounces of olive oil. Set aside
3. Season the steak with salt and pepper. In the reserved saute pan, heat the remaining olive oil over medium high heat. Add the steak and cook for 2 to 3 minutes on each side for medium rare. Transfer to a cutting board tent with foil and let rest for 5 minutes. Cut crosswise into 1/4 inch thick slices.
4. Pour off the excess fat from the saute pan, add the reserved sauce, scraping up the browned bits, and cook over medium heat until warmed through. Divide the noodles among serving bowls and top with the steak and sauerbraten sauce.

Ingredients	Product Name	Maines Product Code #	Amount	Cost
Olive Oil, extra virgin	Trifoglio	370861	1 c.	\$1.20
Onion, red	Fresh	097480	2 #	\$2.78
Ground allspice	Culinary Secrets	345004	2 tsp.	\$0.20
Beef base	Culinary Secrets	234091	32 oz.	\$0.64
Gingersnap cookies	Nabisco	985546	1 c.	\$2.24
Red wine vinegar	Oasis	305841	3 1/2 oz.	\$0.07
Salt	Katy's Kitchen	340620	t.t.	\$0.02
Black pepper, café	Culinary Secrets	345631	t.t.	\$0.03
Wide egg noodles	Villa Frizzoni	330472	2 #	\$2.80
Beef Skirt steak	Black Canyon	065094	3 #	\$17.67

Recipe Cost	\$27.65
Portion Cost	\$3.46

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost
\$9.95	\$3.46	\$6.49	34.77%

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost
\$10.95	\$3.46	\$7.49	31.60%

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost
\$11.95	\$3.46	\$8.49	28.95%

