



**PAPER & FOOD SERVICE, INC.**

## Uncle Bill's Texas Beef BBQ

<b>Ingredients</b>	<b>Yield: approximately 18 - 5 oz. portions</b>
--------------------	---

- 5 # Beef Ball Tip Sirloin
- 4 Tlb. Dry Mustard
- 2 Tlb. Oregano leaves
- 4 Tlb. Chili Powder
- 2 Tlb. Granulated garlic
- 1 Tlb. Smoked Mesquite
- 1 Tlb. Kosher Salt
- 4 Tlb. Ketchup
- 4 Tlb. Brown Sugar
- 1 c. BBQ Sauce
- 18 ea. Kaiser Roll, medium

**Preparation Instructions:**

1. In a small bowl mix dry mustard, oregano, chili powder, granulated garlic, smoked mesquite and kosher salt.
2. Rub beef with dry mixture and place in roasting pan, cover with foil and place in 225 degree oven, cook to internal temperature of 135 degrees. Remove from oven and chill under refrigeration
3. Place roasting pan on stove, add BBQ sauce, ketchup and brown sugar to pan drippings, stir to incorporate. Bring pan to simmer until sauce thickens.
4. Slice beef on meat slicer thin, add to BBQ sauce and let simmer until heated. Serve immediately.

Ingredients	Product Name	Maines Product Code #	Amount	Cost
Beef Ball Tip Sirloin	Black Canyon	063085	5 #	\$14.20
Dry Mustard	Coleman's	345425	4 Tlb.	\$0.40
Leaf Oregano	Culinary Secrets	345536	2 Tlb.	\$0.18
Chili Powder	Culinary Secrets	345188	4 Tlb.	\$0.06
Granulated Garlic	Culinary Secrets	342187	2 Tlb.	\$0.04
Smoked Mesquite	Culinary Secrets	342022	1 Tlb.	\$0.04
Kosher Salt	Morton	340657	1 Tlb.	\$0.03
Ketchup	Chef Mark	304514	4 Tlb.	\$0.12
Brown Sugar	Domino	380150	4 Tlb.	\$0.12
BBQ Sauce	Katy's Kitchen	301154	1 c.	\$0.40
Kaiser Roll, medium	Costanzos	171212	18 ea.	\$7.07

<b>Recipe Cost</b>	\$22.66
<b>Portion Cost</b>	\$1.26

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost
\$4.95	\$1.26	\$3.69	25.45%

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost
\$5.95	\$1.26	\$4.69	21.18%

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost
\$6.95	\$1.26	\$5.69	18.13%

