



Infused with flavor from a hearty marinade of stout, Dijon and spices, on-trend hanger steak is sliced and served with rosemary-roasted redskin potatoes. Top with onion tangles and garnish with a horseradish-infused demi-glace sauce.

# Ale-Marinated Hanger Steak

## Ingredients

Yield: 24 servings

Item Code	Description	1 serving	24 servings
642010	GFS® USDA Choice Beef Hanger Steak, 12 oz.	1 ct.	24 ct.
Recipe	Ale Marinade	4 flz.	96 flz.
847216	Rosemary-Roasted Redskin Potatoes, warmed	4 oz.	6 lbs.
283908	GFS Horseradish, drained	2 tsp.	1 cup
537977	Demi-Glace Brown Sauce Mix, prepared per package instructions, warmed	1 ½ flz.	36 flz.
103860	Breaded Onion Tangles prepared per package instructions	1 oz.	1 ½ lbs.
562696	GFS Fresh Chives, chopped	½ tsp.	½ cup

## Preparation Instructions

Wash hands. Wash all fresh produce under cool, running water. Drain well. Place the steak in the ale marinade, cover and refrigerate until needed, for up to 3 days. CCP: Refrigerate at 41°F, or below. Remove the steaks from the marinade and char-grill to desired doneness. CCP: Final internal cooking temperature must reach a minimum of 155°F, held for a minimum of 15 seconds. Place the potatoes on a warm serving plate. Slice the steak on the bias and fan it out over the potatoes. Add the horseradish to 1 ½ flz. of the prepared demi-glace sauce and drizzle on the plate. Top the potatoes with the onion tangles and sprinkle with the chopped chives.

## Ale Marinade

Yield: 54 flz.

Item Code	Description	Amount
432050	Primo Gusto® Extra-Virgin Olive Oil	2 flz.
	Stout Beer*	24 flz.
504599	Hearthstone Classics® Beef Broth	16 flz.
271802	Soy Sauce	8 flz.
293431	Worcestershire Sauce	2 Tbsp.
446661	Dijon Mustard	2 Tbsp.
322164	Chopped Garlic	2 Tbsp.
562785	GFS Fresh Rosemary, chopped	1 Tbsp.
225061	Trade East® Ground Black Pepper	1/2 tsp.

## Preparation Instructions

Wash hands. Wash all fresh produce under cool, running water. Drain well. Place all ingredients in a stainless-steel bowl and mix well. Transfer to a covered container, label date, and refrigerate until needed, for up to 4 days. CCP: Product must be cooled to an internal temperature of a maximum of 41°F or less, within 4 hours. CCP: Refrigerate at 41°F, or below.

\*Available through the retail market.

## Costs

Selling Price	\$16.99	Cost per Portion	\$5.22
Profit	\$11.77	Food Cost	31%

Dinnerware: Syracuse 10 ¾" Restaurant Basics Plate