

ANCHO CHAR-GRILLED SIRLOIN

Ingredients

Yield: 1 serving

Item Code	Description	Amount
125540	GFS Top Sirloin Butt Steak, 10 oz.	1 ct.
107891	GFS® Pan-and-Grill Oil	1 Tbsp.
331473	Trade East® Mild Chili Powder	½ tsp.
163760	Flame-Roasted Corn and Black Beans, warmed	3 oz.
537977	Brown Demi-Glace Sauce Mix, prepared per package instructions	2 oz.
Recipe	Ancho Chili Butter	2 oz.
562696	GFS Fresh Chives, chopped	1 tsp.

Preparation Instructions

Wash hands. Wash all fresh produce under cool running water. Drain well. Brush the sirloin with the pan-and-grill oil and lightly sprinkle it with the chili powder. Char-grill to desired doneness. CCP: Final internal cooking temperature must reach a minimum of 145°F, held for a minimum of 15 seconds. Place the corn and black beans in the center of a warmed serving plate, top with the steak and drizzle the demi-glace sauce around it. Place the Ancho chili butter on top of the steak. Place the plate under a salamander or broiler just until the butter begins to melt. Sprinkle with the chopped chives.

Ancho Chili Butter

Yield: 5 lbs.

Item Code	Description	Amount
299405	GFS Unsalted Butter, room temperature	5 lbs.
166660	Limes, juiced	½ cup
603860	Ancho Sauce	5 oz.
816906	Roasted Garlic Concentrate	2 ½ oz.
562696	GFS Fresh Chives	¼ cup
272396	Markon® Cello-Wrapped Parsley	½ cup

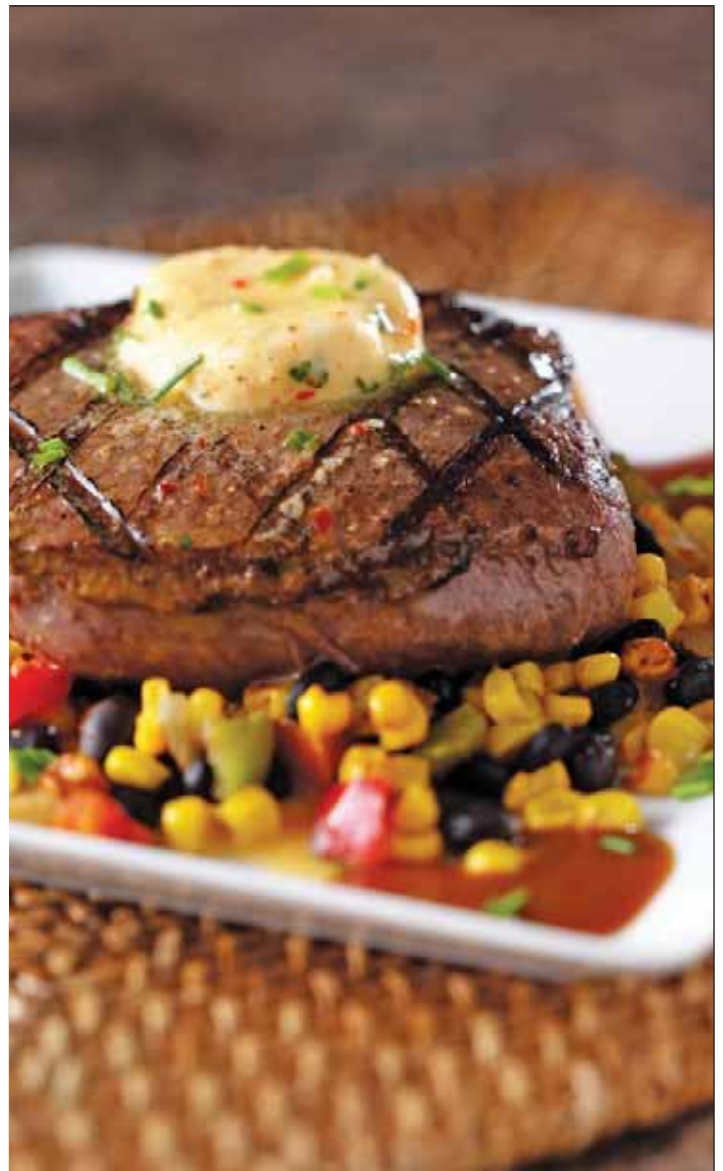
Preparation Instructions

Wash hands. Wash all fresh produce under cool running water. Drain well. Place the butter in the bowl of an electric mixer fitted with a paddle attachment. Set the mixer on medium speed and gradually add the lime juice until completely blended. Add the remaining ingredients and mix thoroughly. Place 1-lb. portions of the butter on sheets of parchment paper and roll into 2-inch cylinders. Wrap the butter rolls in foil and refrigerate for up to 1 week, or freeze for up to 6 months. CCP: Product must be cooled to an internal temperature of 41°F or less, within 4 hours. CCP: Refrigerate at 41°F, or below. CCP: Freeze at 0°F, or below.

Costs

Selling Price: \$14.99	Cost per Portion: \$6.35
Profit: \$8.64	Food Cost: 42%

Dinnerware: Oneida Royale Rego Square Plate, 9 ¼"



Nothing says summer like a juicy steak hot off the grill. Our Nuevo-Latino-inspired sirloin is char-grilled and topped with spicy ancho-chili butter. Serve it atop our flame-roasted corn and black beans with a drizzle of rich, beef demi-glace sauce and chopped fresh chives for a colorful and appealing plate presentation.