

Pork Flat-Iron Steak with Peppers & Onions

Char-grilled pork flat-iron steak topped with sautéed peppers, onions, and melted Cheddar cheese served with signature potato pancakes and a rich, savory brown sauce.



Yield: 1 Serving

REORDER NO.	DESCRIPTION	AMOUNT
432040	GFS Pan & Grill Oil	1 tbsp.
280437	Green Peppers, sliced	1 oz.
321141	Red Peppers, sliced	½ oz.
200778	Markon Jumbo Spanish Onions, sliced	1 oz.
623140	Pork Flat-Iron Steak, thawed	1 ct.
537977	Demi-Glace Sauce Mix, prepared per package instructions	2 flz.
Recipe	Potato Pancakes, warmed	8 oz.
191043	GFS Fine-Shredded Cheddar Cheese	1½ oz.
272396	Markon Cello-Wrapped Parsley, chopped	½ tsp.

Preparation Instructions

Wash hands. Wash all fresh produce under cool running water; drain well. Place the pan and grill oil in a heated sauté pan. Add the peppers and onions and cook until heated through. Place the pork on a heated char-grill and cook to desired doneness. CCP: Final internal cooking temperature must reach a minimum of 145°F held for minimum of 15 seconds. Ladle the demi-glace on a heated serving plate and place the potato pancakes on top of the sauce. Slice the pork and place it on the pancakes. Place the peppers and onions on top of the pork and sprinkle with Cheddar cheese. Melt the cheese under a salamander or broiler and garnish with chopped parsley.

Potato Pancakes

Yield: 36 - 4-Ounce Portions

REORDER NO.	DESCRIPTION	AMOUNT
206539	GFS Large Eggs	8 ct.
324124	GFS Fresh Hash Browns	2½ lbs.
299235	Jumbo White Onions, diced	1 lb.
164259	Primo Gusto Grated Parmesan Cheese	1 lb.
413200	GFS Sweet Buttermilk Pancake Mix	6 oz.
647230	Trade East No-Salt Vegetable Seasoning	3 tbsp.
513474	Trade East Dehydrated Chopped Chives	4 tbsp.
225061	Trade East Restaurant-Grind Black Pepper	2 tsp.
424307	Kosher Salt	2 tbsp.
432040	GFS Pan & Grill Oil	20 flz.

Preparation Instructions

Wash hands. Wash all fresh produce under cool running water; drain well. Place the eggs in a mixing bowl and beat using a wire whisk. Add the hash browns, onions, Parmesan cheese, pancake mix, vegetable seasoning, chives, black pepper, and salt. Fold together using a spatula. Flatten 4-oz. portions of the pancake mixture into 1"-thick patties. Place the pan and grill oil in a heated sauté pan or on a heated flat griddle. Add the pancakes and grill until both sides are golden brown and cooked through. Transfer to a covered storage container, label, date, and refrigerate until needed, up to three days. CCP: Product's internal temperature must drop from 135°F to 70°F within two hours, and from 70° F to 40°F within four additional hours. CCP: Refrigerate at 41°F or below.

To prepare à la carte:

Place the pancakes in an oiled metal baking pan. Bake in a 350°F oven until heated through.

Classic Comfort Foods

- Macaroni and cheese
- Pot pie
- Pot roast and other hearty, slow-roasted, or braised meats
- Fried chicken
- Chicken and dumplings
- Salisbury steak
- Meatloaf
- Mashed potatoes
- Old-fashioned desserts: cakes, pies, and bread pudding

Costs: Selling Price: \$9.99, Cost per Portion:

\$3.10, Profit: \$6.89, Food Cost: 31%

Dinnerware: Homer Laughlin Pristine Plate, 10¾"