

# ROTISSERIE BEEF

3/28/2025

**YIELD: 1 pound raw = 11.2 wz cooked**

**SHELF LIFE: Seasoned - 8 hours**

**Hot on the Line - up to 6 hours**

**Cooked and Chilled (Whole Roast) - 4 days**

**EQUIPMENT: Gloves, sous vide machine (x2 for high volume locations), (3) plastic perforated 1/3 pans, sheet tray, cooling grate, boning knife, red cutting board, 1/3 pan, mixing bowl, scale, sav-a-day, rotisserie, rotisserie meat spits, rotisserie clamps, sous vide zipper lock bags**

## AMOUNTS

## INGREDIENTS

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<b>1 pound</b>	<b>Ball-tip Sirloins</b>
<b>1/2 wz.</b>	<b>Taste Buds Meat Rub</b>

## SETUP PROCEDURE

- (HIGH VOLUME STORES WITH 2 MACHINES ONLY)** To set up the prep kitchen sous vide machine, fill the machine with water to the max fill line, turn the machine on, and set the hold temperature to 130°.
- To set up the carver station sous vide machine, fill the machine with water to the max fill line, turn the machine on, and set the hold temperature to **130°**.
- Place (3) 6" deep plastic perforated 1/3 pans inside the carver station sous vide machine. Ensure that the pans fill with water and are not floating.  
**NOTE: In order to maximize the capacity of the prep kitchen sous vide machine for back up product, do not use the perforated 1/3 pans.**

**NOTE: The carver station and prep kitchen sous vide machines must be cleaning using the closing procedure listed below.**

## COOKING PROCEDURE

- Remove the meat from the cryovac bag, and place on a sheet tray with a cooling grate to allow the excess blood to drain off.
- Place a 1/3 pan on the scale, then place the large mixing bowl on a top of the pan, and zero "tare" out the scale.  
**NOTE: Placing the 1/3 pan on top of the scale before the mixing bowl allows for the digital screen to be visible.**
- Using the scale, separate the roasts of beef by weight, keeping the 2.5 - 3.5 lbs roasts together, 3.5 lbs - 5lb together, and anything over 5lb together.

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4. On a red cutting board, cut the roasts in half lengthwise and trim any loose fat, silver skin, and grizzle. If the roast is larger than 5 lbs, you must cut into equal thirds.  
**NOTE: The roasts must be cut in approximately equal pieces, regardless of the natural seam.**
5. Based on the Meat Production Chart, place the proper number of beef roasts into the mixing bowl.  
**NOTE: No more than 4 half roasts can be seasoned at once.**
6. Weigh the beef roasts, then calculate the proper amount of seasoning needed based on the chart below.

**NOTE: 1/2 wz of Taste Buds Meat Rub is required for every 1 pound of beef.**

<b>Ball-tip Sirloins</b>	<b>1 lb.</b>	<b>3 lbs.</b>	<b>3.5 lbs.</b>	<b>4 lbs.</b>	<b>4.5 lbs.</b>	<b>5 lbs.</b>
<b>Meat Rub</b>	<b>1/2 wz</b>	<b>1.5 wz</b>	<b>1.75 wz</b>	<b>2 wz</b>	<b>2.25 wz</b>	<b>2.5 wz</b>

7. **WEIGH OUT** the proper amount of seasoning in a sav-a-day.  
**NOTE: Do not use a volumetric measurement.**
8. **Sprinkle the meat rub evenly** over the roasts, **while using gloved hands to continuously tumble the beef. There must be an even coat of seasoning on each roast.**  
**NOTE: Seasoning is complete and correct when there is no remaining Meat Rub in the mixing bowl.**
9. Secure a "U" clamp on the end of a skewer.
10. Skewer the beef roasts **lengthwise, placing an "H" clamp between each roast. Secure the final roast with a "U" clamp.**  
**NOTE: Do not overload the spit or bunch up the roasts.**  
**NOTE: Use 'H' clamps in between the roasts to keep them apart.**  
**NOTE: Beef roasts must be similar shape, size, and weight when skewering multiple pieces on one skewer.**
11. Cook until the thickest part of each roast reaches a temperature of 130 - 135°. (Approximately 20-25 minutes).

## **HOLDING PROCEDURE**

1. Transfer the rotisserie beef into **sous vide zipper lock bags, and label the bags with the sous vide labels.**  
**NOTE: Only 1 piece of rotisserie beef per bag.**
2. Using the **"water displacement method", remove all air** from the bag.

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**NOTE: Steps to the "water displacement method":**

- Seal the bag almost completely, leaving a small opening at one corner to let air escape.
  - Slowly submerge the bag in the water of the prep kitchen sous vide station or carver station sous vide machine. As the bag sinks, pressure of the water pushes out the air around the beef.
  - Once all the air is pushed out and the bag tightly hugs the beef, seal the opening of the bag, while keeping it above the water to avoid letting water inside.
- \*This method helps prevent air pockets, and allows for even warming and holding.**

3. Place the appropriate number of bags into the carver station sous vide machine on the cook line, and the remaining bags in the prep kitchen sous vide machine.  
**NOTE: Only 1-3 bags per 1/3 pan, depending on the size of the pieces of beef.**  
**NOTE: Ensure that the bags are completely submerged in the water.**
4. Pull as needed from the prep sous vide machine to the cook line sous vide machine as needed in a **"first in first out" rotation.**  
**NOTE: Monitor the water level in both of the sous vide machines throughout the shift to ensure there is an adequate amount of water to keep the bags fully submerged.**  
**NOTE: The hold time may be as long as 6 hours. Goal is to only cook rotisserie beef once per shift/ twice per day.**  
**NOTE: Immediately at closing, or once the beef no longer meets our quality indicators, the beef must be:**
  - Removed from the sous vide machine
  - Left in the bags, bags drained of purge
  - Put in an ice bath
  - Stored in the walk in cooler, and reserved for beef portions/ Philly meat ONLY. THIS BEEF MUST NEVER BE RETHERMALIZED FOR USE ON THE COOK LINE.**NOTE: If there are any roasts that have been seasoned but have not been cooked, the seasoning must be thoroughly rinsed off AT CLOSING. The unseasoned roasts must then be sealed in an airtight chub bag and can be used at a later date.**

## **CLOSING PROCEDURE**

1. Remove all perforated 1/3 pans from the sous vide machine (If applicable), and ensure that the water is filled to the max fill line.
2. Measure 4 cups of distilled white vinegar, pour into the water, and allow the sous vide machine to circulate for **20 minutes.**

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3. Empty the water/vinegar solution from the sous vide machine, refill the machine to the max fill line with fresh water, and allow for it to circulate for **20 minutes**.
4. Empty the water from the sous vide machine, ensure that it is clean, then sanitize.  
**NOTE: The sous vide machines MUST be cleaned every night.**

**C:** Slight pink to pink; Not bloody  
**T:** Firm and moist; Not spongy  
**F/A:** Fresh cooked meat aroma; No sour odors; Salty; Slight smokiness; Fresh beef; Pepper glow  
**HR:** Sealed zipper lock bag in sous vide machines; 130°  
**SL:** Seasoned - 8 hour  
Hot on the line and prep kitchen - 6 hours  
Cooked and chilled - 4 days