

PHILLY MEAT MIX

04/24/2018

Yield: **Small Batch: 2.75 quarts** **Large Batch: 5.5 quarts**

Shelf Life: **4 days**

Equipment: Red cutting board, chef knife, slicer, ruler, measuring spoons, liquid measuring cup, whisk, 2 large mixing bowls, sheet tray, 1/6 pan with lid

Ingredients (Small Batch)

1 1/4 cups	Mayonnaise
1 1/4 cups	Taste Buds Glace
3 1/4 tsp	Ground Black Pepper
1 1/2 tsp	Kosher Salt
4 1/2 tsp	Taste Buds Meat Rub
3.75 pounds	Cooked Rotisserie Beef

Ingredients (Large Batch)

2 1/2 cups
2 1/2 cups
6 1/2 tsp
1 TBL
3 TBL
7.5 pounds

Procedure

1. Separate the two muscles of the cooked beef by pulling at the natural seam. Check the degree of doneness.

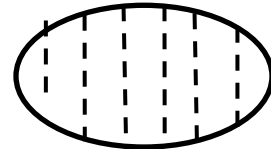
NOTE: To be used in this recipe, the beef must be cooked to a MEDIUM degree of doneness (internal temperature of 135 to 140°) or higher.

2. **Trim away any excess fat and grizzle** from the cooked rotisserie beef.
3. Cut each muscle in half widthwise, and place the beef **cut side down** in the slicer.
4. Set the slicer to **#1**, and slice the beef to a **thickness of 1/16"**

NOTE: While slicing, be sure to check for and remove any interior fat.

5. Lay the slices of beef horizontally on the cutting board, and cut the slices into **1/2" wide ribbons.**

6. Transfer the beef strips to a large mixing bowl and tumble using open fingers to separate any chunks of meat.



7. Measure the Glace and mayonnaise into a separate large mixing bowl.
8. Mix the Glace and mayonnaise thoroughly with a whisk until evenly incorporated.
9. Add salt, pepper, and meat rub to the mixing bowl. Stir to incorporate. Set aside the mixing bowl.

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Procedure (continued)

10. Pour the mayonnaise mixture over the cooked meat, and toss with gloved hands until all meat is covered evenly with the mayonnaise mixture.

NOTE: Using gloved hands, ensure that beef slices aren't stuck together and have an even coating of the mayonnaise mixture.

11. Immediately transfer to plastic 1/6 pans with lids, and store refrigerated.

12. Label, Date, and Rotate.

C: Light to milk chocolate brown; No dry spots; 1/8" x 3/4" x 1" - 1 1/2"

T: Not chewy

F/A: Salt, beefy, light smoky, pepper glow

HR: 1/6 pan; Refrigerated

SL: 4 days