

ROTISSERIE BEEF

04/06/2020

Yield: 1 pound raw = 11.2 wz cooked

Shelf Life: Seasoned - 8 hours
Hot on the Line - 1 to 3 hours
Cooked and Chilled (Whole Roast) - 4 days

Equipment: Sheet tray, cooling grate, chef's knife, red cutting board, mixing bowl, scale, sav-a-day, gloves, rotisserie, rotisserie meat spits, rotisserie clamps

Ingredients

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

Procedure

1. 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.
2. Place a large mixing bowl on a scale, then zero out the scale.
3. Separate the roasts of beef by weight, keeping the 2.5 - 3.5 lbs roasts together, and anything over 3.5 lbs together
4. On a red cutting board, cut the roasts in half lengthwise and trim any loose fat.
NOTE: The roasts should be cut in half, regardless of the natural seam.
5. Place a large mixing bowl on a scale, then zero out the scale.
6. 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.
7. 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.

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

8. **WEIGH OUT** the proper amount of seasoning in a sav-a-day.
NOTE: Do not use a volumetric measurement.

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Procedure (continued)

9. **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.

10. Secure a "U" clamp on the end of a skewer.

11. 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.

12. Cook until the thickest part of each roast reaches a temperature of 130 - 135° (Approximately 20-25 minutes).

13. Transfer to the warming drawer with a false bottom, and hold at 180 degrees. Set the rotisserie hold timer for 2 hours. At 2 hours, evaluate the beef.
NOTE: Once the interior of the roast is no longer pink, the beef must be removed from the drawer and reserved for beef portions.

NOTE: The hold time will vary depending on the size of the roast, the temperature of the drawer, and the doneness of the meat when it was taken off the rotisserie. The hold time may be as short as 1 hour or as long as 3 hours. The meat must range from medium-rare to medium in doneness.

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.

- 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: Hotel pan with false bottom in warming drawer; 180°
SL: Seasoned - 8 hours; Hot on the line - 1 to 3 hours (no pink); Cooked and chilled - 4 days