

## Tteppanyaki Beef Broth

A fine bodied Japanese styled beef broth, typical of Tteppan style restaurants.

Yield: 1 gallon  
Serving Size: 16 (8 oz) servings  
Prep time: 10 minutes  
Cook time: 20 minutes



### Recipe Details

Ingredients	Weight/Metric		Measure
Sesame oil	.5 oz	–	1 Tbsp
Leeks, cleaned, diced	4.25 oz	122 g	2 cups
Red bell peppers, diced	3.75 oz	109 g	1 cup
Mushrooms, sliced thin	2 oz	54 g	1 cup
Water	96 fl oz	–	3 qt
Minor's® Teriyaki Sauce	9.25 oz	264 g	1 cup
Minor's Natural Gluten Free Beef Base	2.5 oz	72 g	1/4 cup
Rice wine vinegar	2 fl. oz	–	1/4 cup
Ginger, ground	.5 oz	12 g	1 Tbsp

### Preparation Steps

1. In a 2–3 gallon stockpot, sauté leeks, peppers and mushrooms in sesame oil.
2. Add water, Teriyaki Sauce, Beef Base, vinegar and ginger. Mix well and let simmer for 5–8 minutes.
3. Season to taste and remove from heat. Hold on soup station.

### Serving Suggestions

If large garnishes such as lemon slices or large herb stems are present in soup stock, ladle around these garnishes when serving broth to customers, leaving them in during service.

# TEPPANYAKI

## ORDER GUIDE

## Order Guide for 50 Servings

### > Dry Goods

- € ☐ 2 oz Rice wine vinegar
- € ☐ Ground ginger
- € ☐ Sesame oil
- € ☐ 2 lbs rice, udon, or ramen noodles, optional
- € ☐ 8 oz toasted nori, optional

### > Produce

*\*\*be sure to ask your distributor about local seasonal produce*

- € ☐ 1 lb leeks
- € ☐ 1 lb red bell pepper
- € ☐ 8 oz button mushrooms
- € ☐ 3 lbs local seasonal vegetable\*
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\*scallions, tofu, bell peppers, water chestnuts, bamboo shoots, napa cabbage, onions, chile peppers, snow peas, peas, daikon radish, carrots, edamame, straw mushrooms, shiitake mushrooms, bean sprouts, limes and eggplant are all vegetables that work well on this station

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### > Protein

- € ☐ 8 lbs beef sirloin or other tender cut

### > Refrigerated

- € ☐ MINOR'S® Teriyaki Sauce 1 bottle
- € ☐ MINOR'S Natural Gluten Free Beef Base 1 tub

# TEPPANYAKI

## PREP GUIDE

**Serves: 50**

*All preparation and set-ups must be in accordance with the health department regulations and follow standard operator procedures and policies.*

### > Day Before Service

- €€ ☐ Prepare Teppanyaki beef broth recipe
- € ☐ Dice, oil, season, and roast on high heat 6 lbs beef sirloin
- € ☐ Cut for soup, blanch and shock 3 lbs local seasonal vegetables
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- € ☐ Cook, chill, oil, 2 lbs of Asian noodles (optional item)
- € ☐ Cut toasted nori into 2"x 2" squares (optional)

### > Day of Service

- €€ ☐ Reheat broth to a minimum of 180°F
- € ☐ Thin slice on a bias 8 oz scallions

### > Station Set Up

- € ☐ Clean uniform
- € ☐ Gloves
- € ☐ Sanitizer solution with kitchen towel
- € ☐ 3 additional kitchen towels
- € ☐ Refuse container
- € ☐ Soup kettle
- € ☐ 6 oz ladle for soup
- € ☐ Containers for holding vegetables and garnishes cold (9)
- € ☐ Risers and station decorations
- € ☐ Serving tongs (10)
- € ☐ Container for holding nori