

## Spicy Szechuan Beef Broth

A beefy broth with a hint of vinegar.

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	4.75 oz	134 g	2 cups
Red bell peppers, diced	4 oz	111 g	1 cup
Mushrooms, sliced thin	2 oz	59 g	1 cup
Water	128 fl oz	—	1 gal
Minor's® Szechuan Sauce (RTU)	9 oz	256 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	0.5 oz	12 g	1 Tbsp

### Preparation Steps

1. In a 2–3 gallon stockpot, sauté leeks, peppers, and mushrooms in sesame oil.
2. Add the water, Szechuan Sauce, Beef Base, vinegar and ginger. 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.

# SZECHUAN BEEF

## ORDER GUIDE

Order Guide for **50** Servings

### > Dry Goods

- € ☐ 1 oz sesame oil
- € ☐ Ginger, ground
- € ☐ 2 oz rice wine vinegar
- € ☐ 1 lb brown rice
- € ☐ 2 lbs rice noodles (soba, udon, or ramen noodle also work well)
- € ☐ 8 oz kombu

### > 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\*
- € ☐ 3 lbs local seasonal vegetable\*
- € ☐ 3 lbs local seasonal vegetable\*
- € ☐ 3 lbs local seasonal vegetable\*
- € ☐ 3 lbs local seasonal vegetable\*
- € ☐ 3 lbs local seasonal vegetable\*
- € ☐ .5 lb herb cilantro, mint and/or thai basil

\*bell peppers, shiitake mushrooms, bean sprouts, edamame, bamboo shoots, peas, napa cabbage, daikon radish, straw mushrooms, carrots, onions, eggplant, tofu, and water chestnuts are all vegetables that work well on this station

€ €

### > Protein

- ☐ 6 lbs sirloin or other tender cut
- €

### > Refrigerated

- € ☐ 1 each MINOR'S® Szechuan Sauce
- € ☐ 1 each MINOR'S Natural Gluten Free Beef Base

# SZECHUAN BEEF

## 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 Spicy Szechuan 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
- € ☐ Cut for soup, blanch and shock 3 lbs local seasonal vegetables
- € ☐ Cut for soup, blanch and shock 3 lbs local seasonal vegetables
- € ☐ Cut for soup, blanch and shock 3 lbs local seasonal vegetables
- € ☐ Cut for soup, blanch and shock 3 lbs local seasonal vegetables
- € ☐ Cut for soup, blanch and shock 3 lbs local seasonal vegetables
- € ☐ Cook, 1 lb (dry weight) brown rice (optional item)
- € ☐ Cook, 2 lbs (dry weight) rice noodles (optional item)
- € ☐ Cut kombu into 2x2 squares (optional item)

### > Day of Service

- € ☐ Reheat broth to a minimum of 180°F
- € ☐ Chop .5 lb herbs

### > 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 (10)
- € ☐ Risers and station decorations
- € ☐ Container for holding beef cold (1)
- € ☐ Serving tongs (11)