

Spicy Chile Garlic Beef Broth

Spicy beef broth with a chile garlic kick!

Yield: 1 gallon + 2 cups
 Serving Size: 18 (8 oz) servings
 Prep time: 10 minutes
 Cook time: 30 minutes



Recipe Details

Ingredient	Weight/Metric		Measure
Water	128 fl oz	—	1 gal
Minor's® Natural Gluten Free Beef Base	5 oz	144 g	1/2 cup
Minor's Chile Garlic Sauce (RTU)	9.5 oz	272 g	1 cup
Red wine vinegar	8 fl oz	—	1 cup
Onions, white, slivered	5.75 oz	166 g	2 cups
Red pepper, crushed		3 g	1-1/2 tsp
Scallions, slivered	2.5 oz	70 g	1 cup

Preparation Steps

1. In a 2–3 gallon stockpot, add water, Beef Base, Chile Garlic Sauce, vinegar, onions and crushed red pepper. Bring to a simmer and gently simmer 3–5 minutes.
2. Season to taste. Remove from heat and add scallions. 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.

SPICY CHILE GARLIC BEEF

ORDER GUIDE

Order Guide for **50** Servings

> Dry Goods

- € ☐ 8 oz Red wine vinegar
- € ☐ Crushed red pepper flakes
- € ☐ 1 lb Peanuts, optional
- € ☐ 1 lb brown rice
- € ☐ 2 lbs rice noodles, optional

> Produce

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

- ☐ 8 oz white onions
- ☐ 4 oz scallions
- € ☐ 3 lbs local seasonal vegetable*
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*Shiitake mushrooms, bean sprouts, limes, onions, nappa cabbage scallions tofu, peas, carrots, kim chee, yellow squash, chiles, bell peppers, kale, and chard are all vegetables that work well on this station

> Protein

- ☐ 6 lbs beef sirloin or other tender cut

> Refrigerated

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

SPICY CHILE GARLIC BEEF

PREP GUIDE

Order Guide for **50** Servings

> Day Before Service

- € ☐ Prepare spicy chile garlic 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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- € ☐ Chop 1 lb peanuts *(optional item)
- € ☐ Cook 1 lb (dry weight) brown rice
- € ☐ Cook 2 lbs rice noodles (optional)

> Day of Service

- € ☐ Reheat broth to a minimum of 180°F

> 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 other garnishes cold (10)
- € ☐ Risers and station decorations
- € ☐ Serving tongs (10)