



VENTURA FOODS, LLC

PERATOR SUPPORT SERVICES

Culinary & Product Development

Name: Beef Short Rib Tacos

Date: 2/13/14

Yield:

Ingredients:	Quantity		Procedure
	Single	Double	
Beef short ribs, braised, shredded	6 oz		Heat the shredded beef short ribs with the BBQ sauce. Griddle the tortillas until hot.
Sweet 'n Spicy BBQ Sauce	2 oz		Lay the tortillas on a flat surface and divide the short rib/BBQ sauce mixture evenly on top of the three tortillas.
Pico de Gallo	3 oz		Top each tortilla with 1 oz of pico de gallon, 3 cilantro sprigs, ½ oz of Mexican crema, and ½ of Cotija cheese.
Fresh Cilantro Sprigs	9 each		Serve!
Mexican Crèma	1-1/2 oz		
Cojita Cheese	1-1/2 oz		
Flour Tortillas, 6"	3 each		

Chefs Tip: This recipe can easily be made with pork belly or pork carnitas in place of the beef short ribs.