



VENTURA FOODS, LLC

PERATOR SUPPORT SERVICES

Culinary & Product Development

Smoked Beef Tenderloin

INGREDIENT	QUANTITY
Beef tenderloin	150 oz
Heirloom Cherry Tomatoes, halved	8 pints
BBQ Ranch	1 ½ C
Blue Cheese Crumbles	½ C
Parsley, chopped	½ C
Cilantro, chopped	½ C

METHOD:

1. Slice beef on bias 1/8" to yield ½ oz pieces
2. Mix tomatoes with ranch, parsley, and cilantro
3. Place beef onto spoon
4. Place tomato mixture on top of beef
5. Garnish with blue cheese crumbles
6. Serve

YIELD: 250 pc