



SHREDDED BBQ BEEF SANDWICH

by Chef David Cocker

USING: REUVEN FULLY COOKED SHREDDED BEEF

Prep & Cook Time: 100 minutes

Servings: 12-15

INGREDIENTS

3 lbs (1.36 Kg) Reuven Fully Cooked Shredded Beef (Product Code B03740)

1 3/4 cup (420 ml) beef broth

1 medium onion, thinly sliced

1 celery rib, chopped

3/4 cup (180 ml) ketchup

1/4 cup (60 ml) packed brown sugar

2 tbsp (30 ml) white vinegar

1 tsp (5 ml) salt

1 tsp (5 ml) ground mustard

1 tsp (5 ml) Worcestershire sauce

2 garlic cloves, minced

1 bay leaf

1/2 tsp (3 ml) paprika

12 – 15 Kaiser Buns, toasted

PREPARATION

In a Dutch oven over medium heat; add the onion and celery, sauté until translucent. Add the Reuven Fully Cooked Shredded Beef and beef broth, bring to a boil. Reduce heat; cover and simmer for 1-1 1/2 hours.

Stir in the ketchup, brown sugar, vinegar, salt, mustard, Worcestershire sauce, bay leaf, Bring to a boil. Reduce heat; cover and simmer for 30 minutes. Discard bay leaf. Serve beef on buns with your favorite toppings.



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