



TANGY BBQ SHREDDED BEEF GRILLED CHEESE

by Chef David Cocker

USING: REUVEN FULLY COOKED SHREDDED BEEF

Prep & Cook Time: 25 minutes

Servings: 3

INGREDIENTS

1 tbsp (15 ml) vegetable oil
1/4 white onion, thinly sliced
9 oz (256 g) Reuven Fully Cooked Shredded Beef
(Product Code B03740), thawed
2/3 cup (158 ml) honey BBQ sauce
1/4 cup (60 ml) apple cider vinegar
3 oz (85 g) provolone cheese
3 oz (85 g) mozzarella cheese
6 slices rye bread slices
2 tbsp (30 ml) butter

PREPARATION

In a sauté pan over medium heat, add oil and onion, cook for 2-3 minutes. Add Reuven Fully Cooked Shredded Beef and heat for 3-4 minutes to brown. Mix in BBQ sauce and vinegar. Stir and continue to heat for 5-10 minutes.

Spread one side of each slice of bread with butter. Place one slice, butter-side down on a hot grill. Top with provolone, mozzarella and BBQ beef mixture. Place the remaining bread half butter-side up on top of the sandwich. Cook until the sandwich is golden brown and the cheese is melted, about 3 minutes per side.



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