



Entrees, Flour Tortillas, Catering, FSR/QSR, Modern Mexican

The Beef -L-T

Prep time: Cook Time: Servings: 12

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
10" Heat Pressed Flour Tortillas	10420		12 Each
Smoked Aioli			1 1/2 cup
Beef Bacon		seared	1 1/2 Lbs.
Smoky baked beans, prepared			6 cup
Arugula			As Needed
Tomatoes		thin slices	24 Each
Dill		pickle slice	26 Each

Instructions

1. To make one burrito, lightly warm tortilla and top with 2 tbsp. of Smoked Aioli, 2 oz. of seared Beef Bacon, ½ cup smoky baked beans, 3-finger pinch of Arugula, 2 tomato slices and 3 dill pickle slices.
2. Roll burrito style and serve.



Smoked Aioli

Prep time: 10 Cook Time: Servings:

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Mayonnaise			1 1/2 cup
Garlic Cloves		peeled, roasted	1 1/2 tsp.
Liquid Smoke			1 1/2 tsp.
Lemon Juice			1 1/2 tsp.
Herbs de province			1 1/2 tsp.
Smoked Salt			As Needed
White Pepper			As Needed

Instructions

1. Combine mayonnaise, garlic, liquid smoke, lemon juice and herbs de province and whisk together.
2. Taste, and season with salt and pepper as desired.



Beef Bacon

Prep time: Cook Time: Servings:

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Kosher Salt			1 cup
Brown Sugar			1 cup
Black Pepper			1/2 cup
Granulated Garlic			1/4 cup
Chili Flakes			2 Tbsp.
Prague Powder #1			1 tsp.
Beef brisket		trimmed, cut into 1" slabs	12 Lbs.

Instructions

1. To make beef bacon dry rub, combine salt, sugar, pepper, garlic, chili and prague powder and mix evenly.
2. Season the beef brisket and store in a large food service bag.
3. Let the brisket cure for 5 days flipping the brisket once a day.
4. Pre-heat smoker to 225°F and smoke brisket for 6 hours. Let the brisket cool and refrigerate.
5. Slice brisket to desired bacon thickness and keep refrigerated until use.

