



OCTOBER 2019

BEEF BOURGUIGNON

with pumpkin

Suggested Sell Price: \$12.75

Food Cost: \$3.82 + Condiments

Food Cost %: 30%

Profit: \$8.93

ITEM # INGREDIENTS

- 2220 ½ lb Bacon (boiled, cooled and chopped)
- 21586 3 Quarts Pumpkin (cubed and roasted)
- 22240 2 Yellow Onions (chopped)
- 22048 2 Carrots (chopped)
- 22210 1 lb Mushrooms (chopped)
- 22124 1 lb Cipollini Onions (peeled)
- 22147 6 Cloves Garlic (micro-plane)
- 56585 2 Packs Saval Beef Tips In Gravy
½ Cup White Burgundy
- 8994 8 Oz. Ricotta

OPTIONAL

- Pumpkin Spice
- Curry
- Gremolata
- Toasted Pumpkin Seeds
- Walnut Oil
- Pumpkin Seed Oil

PROCEDURE

First we boil the bacon to render and seize the fat. Chop bacon and render rest of fat and until nutty brown in color. Set aside.

Cook mushrooms until caramelized. Add chopped onions and sauté for 3-5 minutes.

Next add carrots and stir. Add garlic and stir until fragrant.

Then we add the cooked bacon and burgundy. Scrapping bottom to loosen any caramelized sugars.

Add beef tips and Cipollini onions and bring to temp.

Transfer to hotel pan and top with pumpkin cubes.

Cover and braise for 30-40 minutes.

FOR THE PUMPKIN RICOTTA

Puree ricotta and ¼ cup pumpkin and season to your taste.