

# Recipes

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## The Beef -L-T

#### Serves 12

#### Ingredients:

12 each 10" Heat Pressed Flour Tortillas (10420)

1 1/2 cups Smoked Aioli, see related recipe

1 1/2 lbs. Beef Bacon, see related recipe, seared

6 cups Smoky baked beans, prepared

As needed Arugula

24 each Tomatoes, thin slices

26 each Dill pickle slice

#### Directions:

- 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 Minutes

Serves 1

### Ingredients:

1 1/2 cups Mayonnaise

1 1/2 tsp. Garlic Cloves, peeled, roasted

1 1/2 tsp. Liquid Smoke

1 1/2 tsp. Lemon Juice

1 1/2 tsp. Herbs de province

As needed Smoked Salt

As needed White Pepper

#### Directions:

- 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.



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## **Beef Bacon**

#### Serves 1

#### Ingredients:

1 cup Kosher Salt

1 cup Brown Sugar

1/2 cup Black Pepper

1/4 cup Granulated Garlic

2 Tbsp. Chili Flakes

1 tsp. Prague Powder #1

12 lbs. Beef brisket, trimmed, cut into 1" slabs

#### Directions:

- 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.