



## 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, 1/2 cup smoky baked beans, 3-finger pinch of Arugula, 2 tomato slices and 3 dill pickle slices.
2. Roll burrito style and serve.

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### 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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## Recipes

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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.