

Pricing reflects market conditions when originally created. Please re-price for accurate food cost today



Tonight's Special is...

Certified Angus Beef® Brand Southwestern Beef Stew

Fall is here and there are few things that comfort people like a bowl of hearty beef stew. This is a classic recipe that uses the very best meat, Certified Angus Beef® Brand and it has a nice Southwestern twist. Add hotter peppers if you want to kick it up.

Menu Applications

	Item #	Cost
2 pounds boneless Certified Angus Beef® Brand chuck roast,	# 1600	\$4.80/lb.
1 tablespoon vegetable oil	#34461	\$0.07
2 medium onions, chopped	# 2266	\$0.16
1 clove garlic, minced	# 2214	\$0.05
29 oz. Stewed tomatoes	# 6227	\$0.14
8 oz mild green chilies, chopped	# 8583	\$0.15
16 oz canned light kidney beans	#34132	\$ 0.04
16 oz whole kernel corn	#8064e	\$0.14
Sour cream, optional	# 2763	\$0.11
Salt and pepper to taste		

Tonight's Savings

Portion Cost: \$2.06
 Suggested Price: \$6.99
 Food Cost: 29%
 Profit Dollars: \$ 4.93/bowl

1. Cut the beef into 1/2-inch cubes and season with salt and pepper. Brown meat in oil in heavy pot; drain.
2. Add onion and garlic; cook until onion is transparent (about 5 minutes), stirring frequently. Add stewed tomatoes and green chilies. Bring to a boil; reduce heat; cover and simmer until meat is tender, about 10 minutes.
3. Add beans, corn, salt and pepper; return to boil. Cover the pot and move to a 350° oven for 35 minutes. Serve in individual bowls and top with a dollop of sour cream if desired.



Not Responsible for Typographical Errors.