



Tonight's Special is...

Certified Angus Beef® Brand Cuban Style Sirloin Tips

Item	Code	Cost
6 oz Certified Angus Beef® ball tip steak, cut into 1-inch cubes	#SOA06	\$2.33
1 tablespoon olive oil	#8992	\$0.03
1 small onion, chopped	#2266	\$0.20
2 garlic cloves, chopped	#2214	\$0.09
1 tablespoon tomato paste	#7141	\$0.11
1/2 cup water		
2 tablespoons beef stock		
1 teaspoon cider vinegar	#8255	\$0.01
1/2 teaspoon chili powder	#33485	\$0.03
1 teaspoon pepper	#33546	\$0.04
1 teaspoon cumin	#33491	\$0.03
2 oz golden raisins	#33157	\$0.38
2 oz green olives, sliced	#12275	\$0.08
1 cup white rice	#4459	\$0.19
1 cup seasoned black beans	#21540	\$0.18

A very economical steak that is great for braising, roasting or marinating and grilling. The [Beef Loin, Bottom Sirloin Butt, Ball Tip Steak] is a regional cut that is very popular in Michigan and now gaining in popularity in Western New York. Certified Angus Beef® brand means it will be tender, juicy and delicious any way you choose to prepare it. As a whole loin it is typically between 1.5 - 3+ lbs. and is suitable for both moist and dry cooking (marinating is recommended). Nice for French Dips, Swiss Steaks and Fajitas or as in the following recipe, skillet simmered.

Tonight's Savings

Total Serving Cost: \$3.70
Suggested Sell Price: \$14
Food Cost: 26%
Profit Dollars: \$10.30

Menu Applications

1. Heat oil in large skillet. Add beef and brown on all sides; remove beef from skillet.
2. Place onions and garlic in skillet; cook 3 to 5 minutes until tender. Add tomato paste, water, beef stock and vinegar. Simmer 10 minutes. Stir in chili powder, pepper and cumin.
3. Return beef to skillet; add raisins and olives. Simmer covered for 30 minutes, stirring occasionally.
4. Serve this sirloin beef tips dish with classic Cuban white rice and black beans seasoned with fresh chopped onions, fresh squeezed lime juice and fresh cilantro.



Not Responsible for Typographical Errors.