

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



*Tonight's Special is...*

## Filet Style Top Sirloin Steak with Caramelized Onion Sauce

Item	Code	Cost
Certified Angus Beef® Top Butt Steaks # S8R08		\$11.47/lb,
or \$5.74/ 8oz portion		
6 oz. Butter	#8908	\$0.97
1/3 cup Sugar	#16232	\$0.18
2 quarts Onions, thinly sliced	#2266	\$1.14
1/3 cup Corn Starch	#8465	\$0.06
1/3 cup Worcestershire	#5065	\$0.49
2 quarts Beef Broth	#32055	\$3.72

Melt butter; when beginning to turn brown add sugar; mixing well. Add thinly sliced onions. Cook over low heat, stirring occasionally, approximately 20 to 25 minutes. Mix cornstarch with Worcestershire sauce. Add beef broth and cornstarch mixture to the onions. Bring mixture to a boil, and cook until slightly thickened. Pan Sear steaks to brown both sides and cook until desired doneness. Top each steak with 2oz onion sauce. (Yield: 2 quarts sauce)

### *The Maillard Reaction*

A common beef cooking technique that should never be skipped is browning. Why? Because browning creates beef flavors that can only be produced through dry heat - unique flavors and aromas that are not intrinsic to the beef itself. During browning, temperatures of 350° F or higher on the surface of the beef cause proteins (amino acids) and carbohydrates (sugars) to caramelize into intense flavors and aromas. There are a very limited number of carbohydrates in meats, enough for the browning reaction. This browning process is called the Maillard Reaction, named after the French scientist who discovered it. Everything from baked goods to coffee beans to beef benefit from this complex reaction of sugars and amino acids caused by higher heat.

*Tonight's Savings*

Portion Cost: \$5.95  
Suggested Price: \$20  
Food Cost: 29%  
Profit Dollars: \$14.05

### *Top Flavors to Pair with Beef Top Sirloin Steaks*

- Aged Cheeses\*
  - Bacon\*
  - Barbecue Sauce\*
  - Bell Peppers
  - Garlic
  - Mushrooms\*
  - Mustard
  - Onions
  - Peppercorns
  - Red Wine\*
  - Sour Cream\*
  - Soy Sauce\*
  - Thyme
  - Tomatoes\*
  - Worcestershire Sauce\*
- \*umami-rich ingredients

Not Responsible for Typographical Errors.