



Menu Merchandising Ideas... Endless Combinations...

Fully Cooked(FC) Seasoned Beef (BEEF)

Proteins: Best if prepared from thawed cold state. Remove protein and place in hotel pan and save the juice, pull, dice, slice or shred return if desired. Remove juice if blending with sauce. Cover & heat in steamer, oven or wok. Heat to a minimum temperature of 158 F degrees.

DAYPART

Breakfast = B Lunch = L Dinner = D	Entrée Name	Category	RECIPE		Additional Menu Merchandising Ideas and Serving Suggestions...
			Step - 1 Add 1 : 1 Ratio	Step 2 - Prep	
B	Steak Ranchero Sombrero	Plate	Salsa Ranchero	Hand pull FC Beef into medium chunks and mix with Salsa Ranchero	Served over scrambled eggs and country style hash browns
L	Italian Stallion Steak Ranchero	Plate	Salsa Ranchero	Hand pull FC Beef into medium chunks and mix with Salsa Ranchero	This time serve it over Fettuccini Pasta
B	Steak Picado	Plate	Salsa Ranchero	Cut FC Beef into small chunks and mix with salsa	Serve with country style potatoes
L	Beef 'n Broc Bowl	Bowl	Slice FC Beef from a thawed cold state into the thin slices on a deli slicer and mix Pineapple Sweet and Tangy Sauce	Take sliced FC Beef & Pineapple Sweet and Tangy Sauce and top with copped green onions and	Serve over white sticky rice
L	Thin Philly Sandwich	Sandwich	Slice FC Beef from a thawed cold state into the thin slices on a deli slicer and mix Salsa Ranchero	Take sliced FC Beef & Salsa Ranchero and now flat top grill with onion and red/green peppers	Serve on a french roll with fries
L	Beef Ole Rice Bowl	Bowl	Cut FC Beef from a thawed cold state into fajita style strips and heat with Smoky Chipotle BBQ Sauce on a flattop grill	Take strips of FC Beef mix with Smoky Chipotle BBQ Sauce and Roasted Chile De Arbol Salsa	Serve over white rice
L	BBQ Beef Bowl	Bowl	Slice FC Beef from a thawed cold state into the very thin slices on a deli slicer and heat with FC Beef juice	Take sliced heated FC Beef & heated Smoky Chipotle BBQ Sauce and now mix in FC Beef juice to desired thickness	Serve over Mac 'n Cheese
L	Sunday Beef Pot Roast	Plate	Heat Beef & Herb Gravy separately	Cut FC Beef into 1/4" thick steaks. Bake off red potatoes with wedge cut onions and large carrots. Pour over heated FC Beef & Gravy .	Combine all into one #200 hotel pan and serve with soft dinner rolls and mushy peas, any day of the week, even Sundays
D	Garlic Beef 'n Green Beans	Plate	Cut FC Beef from a thawed cold state into fajita style strips and heat with minced garlic and the FC Beef Juice	Take sliced FC Beef & the garlic / FC Beef Juice mix. Pour this over cold green beans	Serve next to white sticky rice and chow mein
L	Carne Asada Burritos	Burrito	1st Marinate in Salsa Ranchero	Chop FC Beef into small dices. Grill on flat top to caramelize. Wrap into flour tortillas	Serve with Mexican Rice & Beans... Roasted Chile De Arbol Salsa

Fully Cooked(FC) Seasoned Pork (PORK)

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			Step - 1 Add Sauce 1 : 1 Ratio	Step 2 - Prep	
L	Pork Carnitas in Salsa Verde	Plate	Salsa Verde	Hand pull meat FC Pork and mix with sauce	Served with Mexican Rice, Beans & tortillas
L	Smoke'n Pulled Pork Sliders	Sandwich	Smoky Chipotle BBQ Sauce	Hand Pull FC Pork and mix with Smoky Chipotle BBQ Sauce add to small dinner rolls	Serve on small dinner rolls and served with cole slaw or fries
L	Anyday Pork Pot Roast	Plate	Heat Beef & Herb Gravy separately	Cut FC Pork into 1/4" thick steaks. Bake off red potatoes with wedge cut onions and large carrots. Pour over heated FC Beef & Gravy .	Combine all into one #200 hotel pan and serve with soft dinner rolls and mushy peas, any day of the week, even Sundays

D	No bone 'bout it Pork Chops	Plate	Smoky Chipotle BBQ Sauce	3/4" thick steak cuts of the FC Pork sprinkle with little crushed garlic, coarse black pepper and serve with hot Smoky Chipotle BBQ Sauce poured each chop	Serve on small dinner rolls and served with cole slaw or fries
L	Pa Zole Pork Stew	Stew	Use the FC Pork Juice and with Roasted Chile De Arbol Salsa if too spicy add chicken broth	Hand pull large chunks of the FC Pork . Now add one can 6/#10 of drained hominy for every 2 Lbs of pork. Or adjust to preference.	Serve over a deep bowl of shredded white cabbage. Add pico de gallo for color
L	Finger lick'n Bone-less Ribs	Appetizer	mix Smoky Chipotle BBQ Sauce & Roasted Chile De Arbol Salsa	Cut FC Pork into "Thick" rib like strips. Pour Smoky Chipotle BBQ Sauce & Roasted Chile De Arbol Salsa mix over FC Pork and heat	Serve with fries
L	Mexican Salsa Style Pizza	Pizza	Smoky Chipotle BBQ Sauce	Thin slice FC Pork and pull a part and mix with Smoky Chipotle BBQ Sauce . Add Cheddar & Jack Cheese on top along with crumbled	Make sure you serve the sauce on the side for dipping

Fully Cooked(FC) Seasoned Chicken Breast (CHICKEN)

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			Step - 1 Add 1 : 1 Ratio	Step 2 - Prep	
L	Island Strip Chicken	Bowl	Pineapple Sweet and Tangy Sauce	Cut strips of FC Chicken mix with Pineapple Sweet and Tangy Sauce and top with dried chow mein noodle	Serve over white sticky rice
L	Chicken Fajitas over Garden Greens	Salad	Mix Roasted Chile De Arbol Salsa with Ranch dressing	Cut FC Chicken into thick steaks and grill for color. Now cut into thick strips.	Serve with grilled onions, red bell peppers and Tortillas
L	Someday Chicken Pot Roast	Plate	Heat Beef & Herb Gravy separately	Cut FC Chicken into 1/4" thick steaks. Bake off red potatoes with wedge cut onions and large carrots. Pour over heated FC Beef & Gravy .	Combine all into one #200 hotel pan and serve with soft dinner rolls and mushy peas, any day of the week, even Sundays
L	Chicken Quesadillas	Appetizer	Mix Roasted Chile De Arbol Salsa with Smoky Chipotle BBQ Sauce	Hand pulled FC Chicken mixed with sauces and cheddar/jack cheese. Heat in pan to melt.	Serve with Tortillas chips
L	Mega Chicken Little Egg Noodle	Bowl	Blend in your choice of chicken broth to desired thickness	Cut FC Chicken into small dice mix with your choice vegetables and add egg noodles	Try serving as a hot soup, just add more chicken broth
L	Pulled BBQ Chicken stack	Sandwich	Slice FC Chicken from a thawed cold state into the very thin slices on a deli slicer	Stack FC Chicken on sourdough bread and drizzle with Smoky Chipotle BBQ Sauce	Serve with cole slaw and fries
L	General Stir-Fry	Bowl	Pineapple Sweet and Tangy Sauce	Strip FC Chicken and stir-fry with Pineapple Sweet and Tangy Sauce	Serve over soft chow mein noodles

Fully Cooked(FC) Bone-In Protein(BIP) BEEF

Proteins: Best if prepared from a thawed very cold state. Remove Bone-in protein and place on baking trays. Discard juice. Heat in the oven for 7 to 10 minutes or you can deep Fry (the chicken). Heat to a minimum temperature of 160 F degrees.

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L	Tiki Short Rib	Bowl	1st marinate and heat Ribs with half the Pineapple Sweet and Tangy Sauce	Pour the half of the Pineapple Sweet and Tangy Sauce over FC BIP Rib and stage in a steam table.	Served over white rice and garnish with sesame seeds. And also serve with Potato salad
L	Short Rib and No Juice Stew	Bowl	Marinate and grill heat with Smoky Chipotle BBQ Sauce	Brush on Smoky Chipotle BBQ Sauce Straight on the FC BIP Ribs as well as on the roasted Yams and Small Red potatoes	Serve over hilly mash potatoes

L	Short Rib Delight	Plate	Marinate with teriyaki	Brush on Smoky Chipotle BBQ Sauce directly on FC BIP Ribs serving	Serve with curly french fries
Fully Cooked(FC) Bone-In Protein(BIP) PORK					
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L	Smoke'n Joe St Louis Ribs	Plate	Marinate with Smoky Chipotle BBQ Sauce	Brush on Smoky Chipotle BBQ Sauce Straight on the FC BIP Ribs	Serve over hilly mash potatoes
D	St Louis Dry Rub Ribs	Appetizer	Make a white pepper, coarse salt & cayenne pepper mix	Heat FC BIP Ribs with FC BIP Rib Juice . Put FC BIP Ribs into a #200 hotel pan and sprinkle with dry rub seasoning	Serve in a stew bowl with "no juice" and a side of Smoky Chipotle BBQ Sauce
L	Mid-Summer St Louis Ribs	Plate	Marinate and oven heat with	Brush on Roasted Chile De	Serve with B&M Baked
Fully Cooked(FC) Bone-In Protein(BIP) CHICKEN					
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D	Bone in Chicken parmesan	Plate	Mix marinara sauce and Ranchero Sauce	Quick fry or pan fry and pour sauce mixture over the top and top FC BIP Chicken with Mozzarella	Shred parmesan over finished product
D	100% Oven Baked Bone-in Chicken	Plate	Season with Herb de Provence	Roll FC BIP Chicken in the seasoning and bake for 7-10 minutes	Serve with Rice Pilaf and steam Veggies
L	French 1/4 Chicken Roast	Plate	Add Medium Mushrooms and heat with Beef & Herb Gravy First	Bake off FC BIP Chicken with red potatoes with wedge cut onions and large carrots. Pour heated FC Beef & Gravy/Mushrooms over FC BIP Chicken .	Combine all into one #200 hotel pan and serve with soft dinner rolls
L	Chicken Ranch Bone-in chicken	Plate	Marinate with Roasted Chile De Arbol Salsa & Ranch dressing Sauce	Brush on Roasted Chile De Arbol Salsa & Ranch dressing mixture Straight on the FC BIP Chicken and cover before serving	Serve BBQ potato chips
FROZEN SAUCES & GRAVY					
For Sauces & Gravy: You can heat in the bag when not being mixed with a protein. Heat in the steamer, boil in bag or stove top. When used with a protein, mix with the protein... Heat & enjoy.					
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L	Chili Verde	Plate	Salsa Verde & FC Pork or FC Chicken or Shrimp	Hand pull meat and mix with sauce	There is the classic FC Pork and eggs (substitute FC Chicken)
L	Pasta Kick Start Sauce	Plate	Mix Salsa Verde & cream sauce	Pour over favorite Pasta and add our FC Chicken	Mix with white cream sauce to make a unique pasta sauce or try layered on tortillas and repeat for a Mexican lasagna.
L	Stir the Fry out of it	Bowl	Pineapple Sweet and Tangy Sauce & FC Pork, FC Chicken, Turkey or Shrimp	Strip meat for stir-fry with sauce or substitute as a BBQ sauce	Serve over white sticky rice
B	Machaca y Machaca	Plate	Salsa Ranchero & Eggs, Potatoes & Hand Pulled FC Beef	Scramble eggs, country style potatoes served over hand pulled FC Beef	Mix with cheese sauce for a taco salad or red sauce (mixed with Smoky Chipotle BBQ sauce) for Mexican pizza
D	Meat the Stroganoffs	Bowl	Heat Beef and Herb Gravy & FC Beef or (try FC Pork, or FC Chicken)	Pour small chunks of FC Beef & Beef and Herb Gravy over egg noodles and steam small diced veggies	A hearty classic dish

D	Shepherds Pie	Plate	Heat beef and Herb Gravy & FC Beef or (try FC Pork , or FC Chicken)	Pour small chunks of FC Beef & Beef and Herb Gravy over mash potatoes	Try open face sliced FC Beef or (FC Pork or FC Chicken) carver sandwich served on day-old french rolls
L	Sandwich spread or drizzle as a Spicy Dressing	Sandwich	Roasted Chile De Arbol Salsa & Mayo or Ranch	Mix with mayo for a spread or ranch for a Mexican style dressing	This will add spice to any sauce or dish
L	Smoke'n Smoky Chipotle BBQ Sauce	Marinade	Smoky Chipotle BBQ Sauce	Mix with favorite Hand pulled FC Protein from the EJ Farms line	Great marinade and sauce for all bone-in proteins

CHILI BEAN BASE

Chili Bean Base: Empty thawed Chili Beans into cooking pot. Add your choice of diced, shredded or hand pulled "Fully Cooked Seasoned Protein". Using protein juice optional... Heat & enjoy. Transportation: while transporting, maintain internal temperature to a minimum of 140 F degrees.

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L	3 Bean Screaming Veggie Bowl	Bowl	Mix Root Veggies 1/2 to every pound of Chili Bean base	Cube veggies and Chili Bean Base	Serve with Sour Cream
L	Southern Belle Chili Beans	Bowl	Mix hand pulled FC Pork and Chili Bean Base	Mix the FC Pork and Chili Bean Base	Served over corn bread
D	Hot Potato Chicken Chili Bean	Bowl	Mix random dice FC Chicken and Chili Bean Base	Stuff large baked Potato	Top with Cheddar Cheese & Jack Cheese. Add Salsa Ranchero on the side
L	S.O.B (South of the Border) Chili con Carne	Bowl	Mix hand pulled FC Beef and Chili Bean Base and Roasted Chile De Arbol	Mix all 3, 1 to 1 to 1	Server over a bowl of Tortilla Chips