



WB STOCKYARD
beef • poultry • lamb • pork • veal



BEEF TRI-TIPS

Beef tri-tip (or triangle) is a thin steak, that is reasonably priced, and has a terrific flavor. It is ideal for grilling and slicing for sandwiches, but can be prepared and served a hundred different ways. It is such a versatile cut of beef, that it can be cross utilized for several menu applications.

As always, if anyone needs recipes or menu suggestions, please contact one of our corporate chefs:
Bill Dougherty, CEC at ext 2162; or Chris Neary, CEC at ext 2481

<i>Item #</i>	<i>Description</i>	<i>Pack Size</i>
96180	Peeled Beef Tri-Tips	6/4 piece bag
96181	Peeled Beef Tri-Tips	2/4 piece bag



BEEF TRI-TIPS

POTTED BEEF WITH ROOT VEGETABLES

<i>item #</i>	<i>amt</i>	<i>item</i>
98908	20	Peeled Cipollini
98935	4	Peeled Yams
99220	2	Peeled Celery Root
99215	8	Peeled Parsnips
	to taste	Salt & Black Pepper
96180	3	Peeled Tri-Tips
34451	½ cup	Pure Maple Syrup
30861	2 tsp	Chili Powder
31201	1 tsp	Cumin
31251	1tsp	Granulated Garlic
45651	1 tsp	Granulated Onion
30011	½ tsp	Celery Salt
23785	1 cup	Flour
97455	2 cups	Diced Tomatoes
30220	½ cup	Blended Oil
19150	2 qt	Beef Stock
99354	2	Fresh Bay Leaves

METHOD

- Season the flour.
- Flour and sear the beef in a large brazier, remove and set aside.
- Dice the yams, parsnips, and celery root and sear with the onions.
- Place the beef back on top of vegetables.
- Mix together the syrup, tomatoes, and the spices and pour over the beef.
- Cover with beef stock and bring to a boil, lower to a simmer and cook covered for 2-2 ½ hours until tender.
- Remove beef and vegetables and separate them.
- Reduce sauce until desired thickness is reached, adjust seasoning.
- To plate, slice the beef about ¼ inch thick, fan out in center of plate.
- Arrange vegetables around the beef and top with the sauce.
- Garnish with fresh bay leaf and thyme sprig.

SEARED BEEF OSKAR

<i>item #</i>	<i>amt</i>	<i>item</i>
11215	1 pc	Baguette
56920	½ cup	Butter
31890	1 oz	Extra Virgin Olive Oil
96180	3 lbs	Peeled Tri-Tips
48290	4 oz	Liquid Egg Yolks
33031	2 tsp	Old Bay Seasoning
97002	2 cups	Blanched Asparagus Tips
39790	2 cups	Lump Crab Meat
17081	¾ cup	Hellmann's Mayonnaise

METHOD

- Cut the baguette into diagonal slices 1/3 inch thick, butter and grill on one side.
- Slice beef into ¼ inch slices the size of the toast, season and sear in hot sauté pan, place on toast.
- Mix together the mayo, yolks, old bay and asparagus.
- Gently fold in crab meat.
- Place mixture on top of beef and finish under medium-high broiler until golden in color.
- Garnish with sprigs of tarragon.