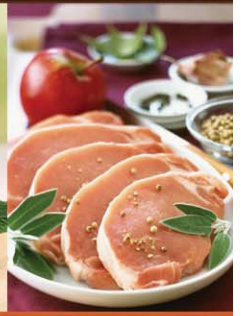




**WB STOCKYARD**  
beef • poultry • lamb • pork • veal

HOME OF NEW YORK SIGNATURE STEAKS



## GREAT COMFORT FOOD RECIPE IDEAS!

### STOCKYARD HARVEST VEGETABLE SHEPHERD'S PIE



#### INGREDIENTS

95071	5 lbs Ground Beef
99689	5 lbs Harvest Vegetable Blend
36171	4 cups Culinarte Demi Glace
43731	6 cups Cucina Biello Diced Tomatoes
9580	4 lbs Mashed Potatoes
52146	2 lbs Shredded Cheddar-Jack Cheese
	Salt & Pepper, to taste

#### METHOD

1. In a large brazier brown the beef.
2. Add the vegetables and cook until tender.
3. Blend in the tomatoes and cook 5 minutes.
4. Add the demi and bring to a boil.
5. Heat potatoes and put in large piping bag.
6. Line the outer edges of the serving dish with potatoes.
7. Fill the center of serving dish with beef mixture.
8. Pipe a lattice work of potatoes across top of casserole.
9. Sprinkle cheese mix along top of potatoes.
10. Bake at 350° until hot and bubbly.

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## CHICKEN POT PIE



### INGREDIENTS

95279	10 lbs Chicken Chunks
25881	Flour, as needed
56920	1lb Butter
19440	½ lb Chicken Base
	2 ½ gal Water
99566	5 lbs Soup Mix
48055	2 lbs Potato Diced (3/4")
8945	2 cups Peas (frozen)
8925	2 cups Corn (frozen)
900190	¼ cup Rosemary
3870	¼ cup Pie Shell 6"

### METHOD

- Season chicken with salt and pepper, then lightly dust in flour.

- Place butter in a pre-heated pot and melt.
- Sear chicken until golden brown.
- Remove from pot and add soup mix.
- Cook until onions are translucent.
- Stir in rosemary and potatoes.
- Add water and chicken base.
- Bring to a boil and return chicken to pot.
- Reduce heat and simmer 5-10 minutes.
- Remove from heat and stir in corn and peas.
- Remove pie shell from tin.
- Fill tin about 8/10ths of the way with chicken stew.
- Top with pie shell and bake (in a pre-heated 400° oven) until golden brown.

## BEEF AND GUINNESS STEW



### INGREDIENTS

98908	20 Peeled Cipollini
98935	4 Peeled Yams
99220	2 Peeled Celery Root
99215	8 Peeled Parsnips
26771	Kosher Salt, to taste
32130	Black Pepper, to taste
96010	10 lbs Beef Cubes
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 cup Diced Tomatoes
30220	½ cup Blended Oil
19150	1 qt Beef Stock
	2 qt Guinness Stout
99354	2 Bay Leaves, fresh

### METHOD

- Season the flour.
- Cube the beef.
- 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, Guinness and bring to a boil, lower to a simmer and cook covered for 1-1 ½ hrs until tender.
- Reduce sauce until desired thickness is reached, adjust seasoning.
- To plate, pipe a ring of mashed potatoes around the edge of bowl and fill center with stew.
- Garnish with fresh bay leaf and thyme sprig.