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Very Important!

Instructions for Heating Portillo's Beef for Your Event

Thank you for purchasing the finest Italian Beef for your event. While the handling procedures are simple to follow, it is important that you read and follow all steps to ensure maximum quality.

20-30 minutes prior to meal service, you will need to **fluff the beef** and **heat the gravy** using the instructions listed below. If your gravy is frozen, you will need to add 15 minutes to your heating time.

It is important to follow the fluffing and heating instructions for tender beef sandwiches.

Fluffing Portillo's Italian Beef: You will need two plates or bowls for this process.

1. The beef is sliced very thinly to guarantee it will be tender when heated properly. The beef is sold in airtight packaging to protect the beef from drying out or losing flavor. Use scissors to cut open the beef package and gently massage the package to loosen the beef. Open only as much beef as you will use that day to prevent the beef from drying out.
2. Remove the beef from the package onto a plate or bowl. It will come out in 2 or 3 sections. *Let the beef relax for about 5 minutes to make handling easier.* Hold a section of beef in the palm of one hand and use the thumb and forefinger of the opposite hand to peel back and separate the beef into individual slices. Place the individual slices gently onto the other plate or bowl to create a loose stack of meat. Be careful to avoid tearing or shredding the meat while separating the slices.
3. The fluffed beef should be loosely covered and stored in refrigeration until use.

Gravy Heating Instructions:

Stovetop (preferred method) & Crockpot

1. Stovetop = Place entire contents of gravy container in large saucepan. This includes any solids and spices.
- 1a. Crockpot = Heat gravy on high for approximately 1-2 hours and the temperature reaches 180°. (It is difficult to determine how long it will take in a Crockpot due to the varying power wattage of the models.)
2. Heat over medium heat until gravy reaches 180°. **Do not boil.** This takes about 20 minutes.
3. If you haven't done so already, you will need to "fluff the beef" while gravy is heating. This creates a more flavorful and tender sandwich.
4. Add enough beef slices to gravy to create 2-3 sandwiches at a time. Add beef in small increments as needed. Stir beef in gravy. The beef will be properly spiced and heated within 1 minute of each addition.
5. Take temperature of gravy as you add beef. For maximum flavor and tenderness, keep temperature between 165° and 180°. Adjust flame as needed.

With Heating Kit and Containers of Canned Heat

1. If you are using our heating kits, place the table protector, foil side up, on the table or counter. Place the heating rack over the protector. Light 3 containers of canned heat and place them on top of the protector and under the rack. (Do not throw caps away!)
2. Place the aluminum pan on the rack. Empty the entire contents of the gravy container into the pan, including the white seasoning block. Cover the pan and place it on the rack over the lit containers of canned heat. Stir occasionally. It will take about 30 minutes to heat to 180°. **Do not boil.** If it gets too hot, remove one of the containers of canned heat
3. If you haven't done so already, you will need to "fluff the beef" while gravy is heating. This creates a more flavorful and tender sandwich.
4. When the gravy is up to temperature, extinguish two containers of canned heat and leave the remaining containers of canned heat in the middle of the pan.
5. Add enough beef slices to gravy to make 2-3 sandwiches at a time. Add beef in small increments as needed. Stir beef in gravy. The beef will be properly spiced and heated within 1 minute of each addition.

Heating kits become very hot during use, as does the gravy in the pans. Please exercise caution when dismantling the kit after use. Special care should be taken to avoid splashing the hot gravy.

Microwave

1. Place entire contents of gravy container in large microwave safe container. This includes any solids and spices.
2. Heat on highest setting for 5 minutes, then stir.
3. Heat for an additional 4 minutes. Temperature should be 180°. **Do not boil.**
4. If additional heating is needed, add time in 2 minute increments to avoid boiling gravy.
5. If you haven't done so already, you will need to "fluff the beef" while gravy is heating. This creates a more flavorful and tender sandwich.
6. Transfer hot gravy from microwave.
7. Add enough beef slices to gravy to create 2-3 sandwiches at a time. Add beef in small increments as needed. Stir beef in gravy. The beef will be properly spiced and heated within 1 minute of each addition.
8. Take temperature of gravy as you add beef. For maximum flavor and tenderness, keep temperature between 165° and 180°.
9. If temperature of gravy falls below 165°, return dish to microwave and reheat in 2 minute increments. Leaving beef in dish during reheating may toughen it.

French Bread: The bread you receive is not toasted. If you like toasted bread for your sandwich, please place the bread in the oven at 250° for 3-5 minutes or until the outside is crispy but not hard.

Sweet Peppers: Wonderfully tasty, fully cooked sweet peppers add the final touch to your sandwich.

1. Open container and place peppers and juice in small saucepan.
2. Use medium heat on stovetop to reheat until temperature reaches 180°. Gently stir. Do not boil.
3. For microwave, transfer peppers and juice to covered microwave safe dish and heat on medium high for 3-4 minutes. Stir halfway through the cooking process.