Instructions for Preparing Our Italian Beef

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.

Preparing the Italian Beef

You will need two plates or bowls for this process.

1. Thaw the beef.

2. Use scissors to cut open the beef package and gently squeeze the package to loosen the beef. Open only as much beef as you will use that day to prevent the beef from drying out.

3. Remove the beef from the package onto a plate or bowl. It will come out in sections. Hold a section of beef in the palm of one hand and peel back and separate the beef into individual slices. Stack the slices onto a plate or bowl. Be careful to avoid tearing or shredding the meat while separating the slices.

4. Loosely cover and store fluffed beef in the refrigerator until use.

Heating the Gravy

OPTION 1: USING A STOVETOP (preferred method) OR CROCKPOT

1A. Stovetop = Place entire contents of gravy container in large saucepan. This includes all solids and spices. Heat over medium heat until gravy reaches 180º. DO NOT BOIL. This takes about 20 minutes.

1B. Crockpot = Heat gravy on high for approximately 1-2 hours, until the temperature reaches 180º.

2. Add enough fluffed beef slices to the gravy to create 2-3 sandwiches at a time and stir. Add more beef one minute at a time and continue to stir in between additions.

3. Take the temperature of the gravy as you add the beef. For maximum flavor and tenderness, keep the temperature between 165º and 180º. Adjust heat as needed.

OPTION 2: USING 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 racks over the protector. Light 3 containers of canned heat and place them on top of the protector and under the rack. Do not throw cans away!

2. Empty the entire contents of the gravy container into the aluminum pan, including solids and spices. 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 180º. DO NOT BOIL. If it gets too hot, remove one of the containers of canned heat.
Preparing the French Bread

Preheat oven to 450º. To create the taste of our fresh baked bread, we have shipped you a brown-and-serve product. The bread must be baked in an oven prior to use. Do not microwave.

(1) Place needed rolls 2 inches apart on cookie sheet.

(2) Bake for 5 minutes.

(3) Use immediately for beef sandwiches.

Preparing the Sweet Peppers

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 180º. Gently stir. Do not boil.

(3) For microwave, transfer peppers and juice to a covered microwave safe dish and heat on medium high for 3-4 minutes. Stir halfway through the cooking process.

For more information, call (866) YUM-BEEF or visit portillos.com