



## BBQ BEEF BRISKET

*Chef's Line® has perfected the pit-smoking process and done most of the work for you. What you get is authentically prepared BBQ Beef Brisket.*



*Designed and created for chefs with high standards*



There's been a stampede of upscale BBQ offerings in the casual dining segment.

#### Product Inspiration

To offer a true pit-smoked barbecue brisket, the product must go through a continuous smoking process using a combination of hardwood logs and applewood and hickory chips.

We take a boneless USDA Choice beef brisket and naturally pit smoke it over applewood and hickory chips (saving you between 10 and 14 hours). It comes to you fully cooked and ready for you to finish with any of our delicious barbecue sauces.

#### Ideal Uses

- Entrée (can be pulled, diced or sliced)
- Sandwiches
- Ethnic cuisines
- Tacos, enchiladas and quesadillas

#### Features & Benefits

- Boneless USDA Choice beef brisket made with all natural ingredients
- Naturally applewood and hickory pit-smoked
- Fully cooked to reduce prep time
- Minimally processed
- Ideal for multiple applications
- Raw canvas; restaurant can finish with their own signature sauce or one of ours
- Save 10-14 hours by purchasing already smoked brisket

#### Ingredients Include

- Beef
- Seasoning from woodchips

A-Code	Product Description	Pack Size
8665119	BBQ Beef Brisket	2/7 lba.

#### Food Fact

*The natives of the West Indies called their smoking process "barbacoa," which is believed to be the origin of the word, "barbecue."*



For more information about Chef's Line® products, visit [www.usfoods.com](http://www.usfoods.com) or contact your local US Foods representative. 06-2014