



The Great BBQ Slider Showdown

The Carolinas, Kansas and Texas all claim America's best BBQ.

We've created several amazing slider recipes featuring slow-roasted, pit-smoked pulled pork and pit-smoked BBQ beef brisket. Offer three sliders at a time, each featuring one of the US Foods® authentic regional BBQ sauces.

Introduction

A BBQ classic showdown is in order: two pulled pork and one BBQ beef brisket slider, each with a different popular regional BBQ sauce. Your customers will take a “Diners, Drive-ins and Dives” road trip from the Carolinas through Kansas with a final BBQ stop in central Texas.

US Foods® is featuring three new and authentic regional BBQ sauces that are sure to satisfy your taste buds: MeeMaw’s Molasses Kansas City Style BBQ Sauce, Yippee Ki Yay Texas Style BBQ Sauce and Sassy Swine Carolina Style BBQ Sauce. When these BBQ sauces are teamed up with our Chef’s Line® pit-smoked slow-roasted pork shoulder and our Chef’s Line 12-14 hour pit-smoked slow-roasted USDA Choice BBQ beef brisket, the results are simply sensational. Always keeping it real, we have developed slider toppings that complement the flavor and rationality of each BBQ slider, along with exceptional side dishes that will make this promotion a special occasion to remember.

Why did we add the BBQ beef brisket?

Trust us, we are not trying to make this classic promotion more complicated. Texas was the home of the long horn and the cattle drive. Beef was the meat of choice, and to do a classic Texas BBQ with anything else just ain’t right. Plus, we wanted to give your customers a chance to sample both.

Truth be told, the good people of Kansas also have a soft spot for beef, (they will put BBQ sauce on anything), but in the last 50 years pulled pork for BBQ has pulled ahead, taking the number one spot in overall popularity.



The BBQ Sauces

Carolina Style BBQ Sauce

The Carolinas are credited with the introduction of BBQ in America with a cooking tradition that dates back over 400 years. South Carolina has three regional styles that have changed very little since inception. As with any tradition, the locals have been feuding over which BBQ sauce is the authentic sauce since the early 1800s.

In western Carolina, the BBQ sauce is made with a peppery tomato base, and a pork shoulder is preferred for roasting. In central Carolina, the BBQ sauce is made from a mixture of yellow mustard, vinegar, brown sugar and other spices. Along the coast, the BBQ sauce is a spicy, watery mixture made predominantly of vinegar and pepper. A whole hog is preferred for BBQ.

US Foods® Chef's Line® Sassy Swine Carolina Style BBQ Sauce is a masterpiece of culinary craftsmanship. Our chefs have taken the best attributes of these traditional sauces and combined them to produce one exceptional sauce. One taste and you'll be hooked.

Kansas City Style BBQ Sauce

Don't tell the good folks of Kansas, but their internationally popular BBQ sauce tends to be a blend of Carolina, Memphis and Texas styles. Kansas City is the BBQ melting pot of America, boasting more than 100 BBQ restaurants.

Pulled pork dominates the Kansas City culinary scene and is traditionally served with a thick and sweet smoky style tomato- and molasses-based sauce. But it doesn't stop there; while Carolina BBQ uses predominantly pulled pork and Texas uses beef brisket, Kansas City BBQ includes everything from pork to beef to chicken and even fish.

Our Kansas City Style BBQ Pork Slider features pulled pork and the US Foods version of the sauce, MeeMaw's Molasses Kansas City Style BBQ Sauce: thick, sweet and smoky. Kansas City barbecue is also known for its many side dishes, including a unique style of bourbon baked beans, French fries, creamy coleslaw and other slow-cooked staples. More on successful side dish options in the Fixin's section.

Texas Style BBQ Sauce

Mention BBQ sauce to Texas BBQ purists and they are quick to point out that Texas (it's a big state) has five distinctive styles of BBQ cooking and sauces. East Texas, central Texas, south Texas and west Texas, plus barbacoa, which is the Mexican version found in Texas border towns. Central and south are the most popular types.

All Texas barbecue sauces are tomato-based and are usually accented with some type of hot pepper. Chef's Line Yippee Ki Yay Texas Style BBQ Sauce is sweet and smoky with a slight kick of spicy pepper.

Beef is the main feature and brisket is the most popular cut: ours is a boneless USDA choice beef brisket, pit-smoked 12-14 hours over applewood and hickory chips. The slider sandwich is the perfect portion size, allowing your customers the opportunity to taste each of these distinctive BBQ styles.

The Stars of the Showdown

Regional American BBQ Slider Menu

CAROLINA STYLE BBQ PULLED PORK SLIDER

Carolina Style BBQ Pulled Pork Slider with Chef's Line® Sassy Swine Carolina Style BBQ Sauce; bourbon baked bean hummus, dill pickles, shredded iceberg lettuce, sliced plum tomato and toasted spicy mayo.



KANSAS CITY STYLE BBQ PULLED PORK SLIDER

Kansas City Style BBQ Pulled Pork Slider with Chef's Line® MeeMaw's Molasses Kansas City Style BBQ Sauce, creamy coleslaw, pickled red onion and masa-coated dill pickle fry.



TEXAS STYLE BBQ BEEF BRISKET SLIDER

Texas style pit-smoked BBQ beef brisket slider with Chef's Line® Yippee Ki Yay Texas Style BBQ Sauce; country potato salad, pickled jalapeños and shredded pickled carrots.



Southern for Side Dish

Side dishes are often overlooked or, at best, an afterthought when food promotions are designed. Everyone is so enamored with the main dish that, as often as not, side dishes are just thrown together. Enticing side dishes are the best way to add food value to your promotion. It shows the customer that your culinary staff has imagination and the talent to deliver a total culinary experience. Side dishes are also an important part of your pricing strategy, ultimately leading to higher gross profits. Customers will gladly pay more for a must-have side dish. What could be better than higher check averages and happy customers?

Bourbon Molasses Baked Beans

We started with bourbon molasses baked beans as a side dish because nothing could be easier or more appropriate for a great BBQ fixin'. Aged Kentucky bourbon is added to a blend of navy beans, molasses, brown sugar, bacon and pork belly – all slow-cooked to perfection. Just heat and serve!



Jalapeño Cheddar Roasted Corn Cakes

Finely diced jalapeños add just the right touch of heat, while roasted or sautéed whole kernel corn adds great texture to these cornmeal cakes. Make them small and serve two corn cakes with maple syrup as a tantalizing side dish.

Louisiana Coleslaw

Try adding shredded carrots for color and buttermilk to your traditional creamy coleslaw dressing with a splash of maple syrup for sweetness. Chopped toasted pecans add nutty crunch.



Southwestern Potato Salad

Fresh lime juice, cilantro, chipotle peppers and diced tomatoes turn an ordinary warm potato salad into a hot side with a Southwestern twist.

Baked Applewood Bacon Mac' and Cheese

A béchamel sauce base gives this mac' and cheese ultra-creamy flavor and rich texture. Mix in chopped applewood-smoked bacon and top with crispy breadcrumbs to make it downright irresistible.

Bourbon Bacon Jalapeño Cheddar Hush Puppies

Hush puppies can be very ordinary. Put an end to ordinary by adding chopped bourbon bacon, diced jalapeños, chopped chives and shredded sharp cheddar cheese to the cornmeal mixture for texture, color and explosive taste. Add a touch of sour cream to the dough mixture to keep them tender and sweet.



Corn on the Cob with Melted Butter and Southwest Spice

Fill a shaker with a spice mix of smoked paprika, cumin, chili powder, onion powder, sea salt and a little black pepper for a dash of southwest flavor to traditional corn on the cob. Don't forget to add very finely grated lime peel to melted butter.

Honey Sriracha Dipping Sauce

A hush puppy purist would say the only thing you can dip your hush puppy into is your mouth! But it's really up to individual taste. Try this Honey Sriracha Dipping Sauce for an explosive taste experience.



Sweet Skillet Corn Bread

Adding buttermilk and a cup of whole kernel corn to your recipe delivers a sweet, moist, on-the-inside-crusty, on-the-outside-cake-like cornbread. It goes perfectly with any style BBQ. Add a bit of butter and drizzled honey, and you are in heaven!

West Texas Coleslaw

Toss fresh orange-Dijon dressing (see recipe) with the following:

- 2 heads finely shredded Napa cabbage
- 8 julienned Granny Smith apples
- 2 medium, julienned red onions
- 8 medium shredded carrots

Garnish with fresh mint leaves for a side dish that is a perfect complement for any style BBQ sauce.



Deviled Eggs

One dish that's sure to put a smile on everyone's face is the classic deviled egg. Use lowfat mayo to keep them moist and light, and then add a touch of tabasco for heat.

Vary the toppings: dash of paprika for color, capers for salty taste, chopped bacon for crunch, chive chiffonade for mild oniony taste, diced jalapeño for heat, gherkin chip for sweet.

Honey Sriracha Dipping Sauce

- 1/2 cup honey
- 4 Tbsp. buttermilk
- 2-4 Tbsp. Sriracha
- 1/2-1 Tbsp. cayenne
- Kosher salt to taste
- Ground black pepper to taste

Blend all ingredients together.

Sweet & Tangy Orange Dijon Dressing

- 1 Tbsp. Dijon mustard
- 1 orange, juiced
- 1 Tbsp. hot water
- 1/3 cup EVOO
- 1/2 tsp. cayenne
- 1/2 tsp. ground cumin
- 1 tsp. sugar
- 1/2 cup sour cream
- Sea salt and freshly ground black pepper to taste

Combine all ingredients in blender and emulsify.

Souper Sides

Premium soups and chilis that are served to the customer (as opposed to self-service) add value to the dining experience, and they are an excellent way to improve both check average and profitability.

Premium Green Chili Soup

Loaded with savory pork, tomatoes and a combination of green chilies and poblano peppers, we've taken this delicious soup and stretched the portion cost by creating a unique side dish. We've added 2 oz. Molly's Kitchen® Premium Green Chili Soup to Israeli couscous and quinoa blend to make a one-of-a-kind side dish that fits perfectly with the BBQ slider promotion. Then simply prepare Israeli couscous/quinoa blend as instructed on the package and add 2 oz. Premium Green Chili Soup to each 6 oz. serving.



Premium Cowboy Beer and Bean Chili

Made with tomatoes, pinto beans, garlic, Nopales cactus with bison, ground beef and beer, our Molly's Kitchen® Premium Cowboy Beer and Bean Chili creates a savory Southwestern flavor. Another great side dish addition to the slider promotion. Be sure to serve this chili!



All-Time Favorites

Traditional creamy coleslaw or potato salads are always favorites – and who can pass up a hot and flaky buttermilk biscuit?

Dessert

No great BBQ would be complete without a Southern-inspired country-style dessert. Put the finishing touches on this delicious meal with a house-baked hot cherry cobbler or banana pudding.

Beverage of Choice

Don't forget sweet and unsweetened iced tea. It's the perfect beverage for a lunch or dinner BBQ. The product cost couldn't be better and selling house-made beverages is always significantly more profitable than bottled beverages.

Station Set-Up & Assembly

The grill or entrée stations are obviously the best stations to offer this concept. Utilize the steam table to keep both BBQ pulled pork and pre-cut BBQ beef brisket hot. Both meats should be premixed with the correct BBQ sauce in accordance with our recipe.

Depending on the side dishes (Fixin's) you select for your BBQ Showdown, you will need additional steam table slots to keep those menu offerings hot. For example, bourbon baked beans, corn on the cob and southwest potato salad all have to be served hot.

You have often heard the adage, "do less but do it better." As it relates to our BBQ slider promotion, no statement could be more on target. On the day you are offering BBQ sliders, make them the only offering at the grill or entrée station. We recommend having two service attendants at the slider station. They can work together as a team to quickly fill orders and serve customers.

Set up the station "mise en place" to allow for maximum serving speed. Keep in mind that our BBQ slider menu was created to be served "as is" in the combinations offered. This is not a made-to-order concept.

However, if a customer makes a simple request, like holding onions, then do your best to accommodate the customer's request. If a customer asks for something like arugula for their slider, politely inform them that you don't have arugula at the station today and suggest they look to the salad bar for the solution.

We recommend the following 2-server process:

Step 1. Server #1 tops the bun bottoms with the requested meats and the appropriate BBQ sauces (preferably from a squeeze bottle), places them on a plate (or in a to-go container) and passes it to Server #2.

Step 2. Server #2 completes the order with the appropriate BBQ accompaniments and bun tops and picks each slider with a wood skewer to keep everything in place. Do not use frilled toothpicks.



Marketing Materials

Use our designed posters and flyers for a bigger impact.

These advertising and marketing pieces highlight exceptional product quality, will build anticipation and traffic, and overcome any resistance to the slightly higher price point.

e-Media – Add your dates and get your message into the rotation on monitors throughout the facility. Also include it on your café’s website.

Poster – Place the (22”x 28”) “BBQ Slider Showdown” poster at the entrance of the café the day before the event.

Promotional Flyer – Have these “available tomorrow” flyers printed onsite with a quality color copier. Make sure the print quality is good and color is accurate.

If desk drops are permitted, have one of these flyers distributed to every work station the day before the event. Post flyers on department bulletin boards and in high-traffic areas throughout the facility. Also consider placing a stack of these in your seating area.



22” x 28” Poster



8.5” x 11” POS Flyer



Table Tents

Marketing Timetable

Some cafés make the promotion a much-anticipated monthly event. Every café should run it at least once a quarter.

One Week Before the Event

Plan your electronic media to launch two days before the event. This includes messaging on monitors throughout the facility, a splash on your café's homepage, and if you have a customer database or social media presence, email, Tweet and/or make a post to Facebook.

Two Days Before the Event

Along with e-media, post flyers on department bulletin boards, in break rooms and at the café entrance. With permission, you can also place them in lobbies, elevators and other high-traffic areas around the facility.

Day of the Event

Use an 8.5"x11" POS at the point of sale to identify the BBQ menu offer. Use the menu template provided in the operator's guide to add your pricing and any menu changes; then print and distribute.

After the Event

Remove posters, flyers, intranet posting and electronic messages.

Review the day's sales, consider how the promotion was staged and see if there's anything you'd do differently the next time it runs. If you have adjustments, make a note and review them along with customer comments at your next staff meeting.



Ingredients & Food Cost

Carolina Style BBQ Pulled Pork Slider

Carolina Style BBQ Pulled Pork Slider with bourbon baked bean hummus, dill pickle chips, shredded iceberg lettuce, sliced plum tomato and Sassy Swine Carolina Style BBQ Sauce and toasted spice mayonnaise.

USF #	Product	Pack	Brand	Case Cost	Portion	P. Cost
6688477	Slider Bun	8/24 ct.	Hilltop Hearth®	\$27.22	1 ea.	\$0.14
1776855	Pork Shredded/Pulled	2/4.5 lb.	Chef's Line®	\$44.53	2.0 oz.	\$0.62
5332242	Shredded Iceberg Lettuce	4/5 lb.	Cross Valley Farms®	\$15.90	1/2 oz.	\$0.03
3333036	Plum Tomato	25 lb.	Cross Valley Farms	\$25.13	1/4 oz.	\$0.06
2567204	Dill Pickles	4/1 gal.	Harvest Value®	\$17.31	1/4 oz.	\$0.05
9910100	Sassy Swine Carolina Style BBQ Sauce	6/.5 gal.	Monarch®	\$53.29	1 Tbsp.	\$0.07
6763494	Bourbon Baked Bean Hummus	6/#10 can	Monarch	\$30.63	1 Tbsp.	\$0.02
N/A	Toasted Spice Mayonnaise	2/gal.	Housemade	N/A	2 tsp.	\$0.03
Total						\$ 1.05

Kansas City Style BBQ Pulled Pork Slider

Kansas City Style BBQ Pulled Pork Slider with creamy coleslaw, pickled red onion and masa-coasted dill pickle fries with MeeMaw's Molasses Kansas City Style BBQ Sauce.

USF #	Product	Pack	Brand	Case Cost	Portion	P. Cost
6688477	Mini Hamburger Bun	8/24 ct.	Hilltop Hearth	\$27.22	1 ea.	\$0.14
1776855	Pork Shredded/Pulled	2/4.5 lb.	Chef's Line	\$44.53	2.0 oz.	\$0.62
N/A	Pickled Red Onion		Housemade	N/A	1/4 oz.	\$0.05
9909516	MeeMaw's Molasses Kansas City Style BBQ Sauce	6/.5 gal.	Chef's Line	\$53.29	1 Tbsp.	\$0.10
0422675	Coleslaw (shredded, creamy)	2/7 lb.	Cross Valley Farms	\$17.78	1 oz.	\$0.11
8869687	Pickle Fries	6/2 lb.	Monarch	\$37.56	¼ oz.	\$0.05
Total						\$1.07



Pricing reflects information available at the time of the US Foods® Order Guide file import. US Foods reserves the right to change pricing at any time. Therefore, final item pricing will be confirmed at checkout.

Ingredients & Food Cost

Texas Style BBQ Beef Brisket Slider

Texas Style BBQ Beef Brisket Slider with country potato salad, a mix of pickled red onion, shredded carrot and Fresno pepper with Yippee Ki Yay Texas Style BBQ Sauce.

USF #	Product	Pack	Brand	Case Cost	Portion	Portion Cost
6688477	Mini Hamburger Bun	8/24 ct.	Hilltop Hearth®	\$27.22	1 ea.	\$0.14
8665119	BBQ Beef Brisket	2/7 lba.	Chef's Line®	\$112.61	1.5 oz.	\$0.75
9636168	Loaded Baked Potato Salad	2/5 lb.	Metro Deli®	\$30.74	1/2 oz.	\$0.08
N/A	Pickled, Julienned Jalapeños (Fresno)Peppers, Carrots & Red Onion		Housemade	N/A	1/4 oz.	\$0.10
9909706	Yippee Ki Yay Texas Style BBQ Sauce	6/.5 gal.	Chef's Line	\$53.29	1 Tbsp.	\$0.07
Total					\$ 1.17	

Pricing Strategy

CAROLINA STYLE BBQ PULLED PORK SLIDER	Food Cost \$1.05
KANSAS CITY STYLE BBQ PULLED PORK SLIDER	Food Cost \$1.07
TEXAS STYLE BBQ BEEF BRISKET SLIDER	Food Cost \$1.17
AVERAGE FOOD COST PER SLIDER	FOOD COST \$1.10

Considering the “added value” for this amazing promotion, this is a perfect opportunity for you to increase your check average! Slider pricing should be a higher price than your proportionate burger prices.

Covering Cost or Street Pricing:

Most customers will take two sliders, and they will have a choice of BBQ pulled pork or BBQ beef brisket, each with a different cost base. Set one selling price for sliders based on the required markup from average food cost and any associate discounts that may apply.

This should be your minimum selling price. Next, ask yourself, “What are my customers willing to pay for these incredible sliders and side dishes?” Obviously that selling price will be a higher selling price than one that is based on food cost alone.

Use these two pricing strategies to determine your final selling price. Don't be afraid to push the pricing envelope, especially during a promotional event.

Customer choices and proposed value price:	Consider the following:
• 1 slider – \$2.49 = 44% Product Cost	• 2 sliders and a side of bourbon baked beans and sweet corn bread – \$6.69
• 2 sliders – \$4.69 = 47% Product Cost	• 2 sliders and a side of Fries with sweet iced tea –\$6.69
• 3 sliders – \$6.89 = 48% Product Cost	

Always round selling price UP to the nearest 9.



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Purchasing

All products needed for the Great BBQ Slider Showdown are available from US Foods®. Considering the success of previous product promotions provided by US Foods, please be aggressive in the amount of product that you order. The promotion isn't a once-and-done concept. The pulled pork and beef brisket offer many additional menu options, are frozen or packaged in cryovac and easily stored until the next time you treat your customers to a BBQ special.

Purchasing Grid

USF #	Product	Pack	Brand	Case Cost	Portion	P. Cost
6688477	Sliced Mini Slider	8/24 ct.	Hilltop Hearth®	\$27.22	1 ea.	\$0.14
1776855	Pork Shredded/Pulled	2/4.5 lba.	Chef's Line®	\$44.53	2.0 oz.	\$0.62
8665119	BBQ Beef Brisket	2/7 lba.	Chef's Line	\$112.61	1.5 oz.	\$0.75
9910100	Sassy Swine Carolina Style BBQ Sauce	6/.5 gal.	Chef's Line	Spring Scoop	1 Tbsp.	\$0.10
9909516	MeeMaw's Molasses Kansas City Style BBQ Sauce	6/.5 gal.	Chef's Line	Spring Scoop	1 Tbsp.	\$0.10
9909706	Yippee Ki Yay Texas Style BBQ Sauce	6/.5 gal.	Chef's Line	Spring Scoop	1 Tbsp.	\$0.10
0422675	Coleslaw (shredded, creamy)	2/7 lb.	Cross Valley Farms®	\$17.78	1 oz.	\$0.04
6763494	Bourbon Baked Beans	6/#10 can	Monarch®	\$30.63	1 Tbsp.	\$0.02
9636168	Loaded Baked Potato Salad	2/5 lb.	Metro Deli®	\$30.74	1/4 oz.	\$0.05
2567204	Dill Pickle	4/1 gal.	Harvest Value®	\$17.31	1/4 oz.	\$0.05
5332242	Shredded Iceberg Lettuce	4/5 lb.	Cross Valley Farms	\$15.90	1/4 oz.	\$0.03
3333036	Plum Tomato	25 lb.	Cross Valley Farms	\$25.13	1/4 oz.	\$0.06
2771350	Bacon	2/150 ct.	Patuxent Farms®	\$38.97	1/2 oz.	\$0.13
2791556	Sliced Mushrooms	2/5 lb.	Cross Valley Farms	\$38.27	1/2 oz.	\$0.29
8869687	Pickle Coated Masa Fry	6/2 lb.	Monarch	\$37.56	1/4 oz.	\$0.04
8869802	White & Sweet Potato Frites	5/3 lb.	Monarch	\$24.85	3.5 oz.	\$0.36
8898066	Premium Green Chili Soup	4/4 lb.	Molly's Kitchen®	\$53.06	2 oz.	\$0.41
8897506	Premium Cowboy Beer & Bean Chili	4/4 lb.	Molly's Kitchen	\$54.90	8 oz.	\$1.71
1995752	Tricolored Israeli Couscous & Quinoa Blend	5/28 oz.	Rykoff Sexton	\$37.40	6 oz.	\$0.57
6334072	Coarse Ground Mustard	6/56 oz.	Rykoff Sexton	\$7.48	1 Tbsp.	\$0.06
7335839	Chipotle Mayonnaise	2/1 gal.	Monarch	\$20.59	2 tsp.	\$0.03



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Recipes

Carolina Style BBQ Pulled Pork Slider

Serving size: 1 ea.

- 1 ea. Mini Slider Bun
- 2 oz. Pulled Pork BBQ
- 1 Tbsp. Sassy Swine Carolina Style BBQ Sauce
- 1/2 oz. Shredded Iceberg Lettuce
- 1/4 oz. Sliced Plum Tomato
- 2 ea. Dill Pickle Coins
- 1 Tbsp. Bourbon Baked Bean Hummus
- 2 tsp. Toasted Spice Mayo

Preparation:

1. Bottom bun
2. Pulled pork premixed with Sassy Swine Carolina Style BBQ Sauce
3. 1 Plum tomato slice
4. 2 Dill pickle chips
5. Shredded iceberg lettuce
6. Spread bourbon baked bean hummus on bun top
7. Squeeze bottle of toasted spice mayo over lettuce
8. Top with bun
9. Wood pick
10. Serve

Toasted Spice Mayo:
Combine the following ingredients in a mixing bowl, mix until smooth, and then place in squeeze bottle.

- 1 cup mayonnaise
 - 1/8 tsp. cayenne pepper
 - 1 tsp. cumin
 - 1 tsp. coriander
 - 1 tsp. mustard seed
 - 2 allspice berries
 - 1/4 stick cinnamon
- Yield: 1 cup



Toasted spice mayo and bourbon baked bean hummus



Pulled pork in Sassy Swine Carolina Style BBQ Sauce



Plum tomato slice and dill pickle chips



Shredded iceberg lettuce

Recipes

Kansas City Style BBQ Pulled Pork Slider

Serving size: 1 ea.

1 ea. Mini Slider Bun

2 oz. Pulled Pork BBQ

1 Tbsp. MeeMaw's Molasses Kansas City Style BBQ Sauce

1/2 oz. Creamy Coleslaw

1/4 oz. Pickled Red Onion

1/4 oz. Pickled Fry

Preparation:

1. Bottom bun
2. Pulled pork premixed with MeeMaw's Molasses Kansas City Style BBQ Sauce
3. Creamy coleslaw
4. Pickled red onion
5. Cut 1 Pickle fry in half
6. Top with bun
7. Wood pick
8. Serve



MeeMaw's Molasses
Kansas City Style BBQ
Sauce



Pulled pork BBQ in
sauce



Creamy coleslaw and
pickled red onions



Pickle fry cut in half

Recipes

Texas Style BBQ Beef Brisket Slider

Serving size: 1 ea.

1 ea. Mini Slider Bun

1.5 oz. BBQ Beef Brisket (2 small slices)

1 Tbsp. Yippee Ki Yay Texas Style BBQ Sauce

1/2 oz. Loaded Baked Potato Salad

1/2 oz. Mix of Pickled, Julienned Fresno Pepper, Shredded Carrots and Red Onion

Preparation:

1. Bottom bun
2. Beef brisket premixed with Yippee Ki Yay Texas Style BBQ Sauce
3. Loaded Baked Potato Salad (traditional mayo base)
4. Pickled veggie mix (Fresno or Jalapeño pepper, carrot and red onion)
5. Top with bun
6. Wood pick
7. Serve

Pickling Mixture:

Mix vinegar and sugar in a sauce pan – heat until combined. Allow to cool.

- 2 cups cider vinegar
- 1 cup sugar

Julienne the following:

- 2 Fresno peppers (remove seeds and veins)
- 2 medium carrots
- 1 medium red onion

Place vegetables in a container and cover with pickling mixture. Hold for 24 hours. Then serve.



Yippee Ki Yay Texas Style BBQ Sauce and Loaded Baked Potato Salad



BBQ beef brisket



Additional Texas Style BBQ Sauce



Pickled Fresno pepper, red onion and carrots

Chef Suggestions

- Diagram your “mise en place” station set-up for the Great BBQ Showdown. The diagram will help your servers set the station for maximum efficiency.
- The pork shoulder is fully cooked. Thaw while in the refrigerator, then cut and pull apart prior to and while reheating.
- The beef brisket comes fully cooked and frozen in cryovac packaging. It can be brought to serving temperature by placing the whole brisket (still in its cryovac packaging) into boiling water, or you can slack out the brisket in the refrigerator until thawed. Once thawed you can remove the packaging and place the brisket on a wire mesh rack on a sheet pan with water in the bottom of the pan to keep the brisket moist while reheating. Roast in a 350°F oven for approximately one hour, checking for internal temperature.
- Iceberg and romaine should be shredded.
- Slice roma tomatoes (which are smaller) so they fit properly when assembling the sliders.
- If you decide to offer the Buffalo Chicken and Shrimp Sliders for a second promotion, the cheese slices will need to be quartered so that they can fit on top of the slider ingredients.
- Spreads/sandwich dressings should be placed in squeeze bottles for easy application.
- Use dill pickle chips.
- Be sure to drain the coleslaw well before service; use tongs to add coleslaw to sliders.
- Use tongs to add BBQ pulled pork to the slider bun.



Bonus Slider Promotion

Buffalo-Style Crispy Shrimp and Chicken Sliders with Waffle Fry

Your Great BBQ Slider Showdown was a big hit. It also left your customers with a hankering for more sliders. The perfect follow-up to BBQ is Buffalo-style! Buffalo-style menu items are a proven winner with customers nationwide! We encourage you to keep the new slider menu items coming with the introduction of these exciting Buffalo-Style Crispy Shrimp and Chicken Sliders.

US Foods® has two new terrific products that are naturals for the slider concept.

1. The new Harbor Banks® Spicy Toss N’ Serve Shrimp arrives at your location frozen, with pre-portioned sweet and hot chili sauce packets for the perfect shrimp-to-sauce ratio. The crispy shrimp coating stands up to the sauce without getting soggy; perfect for sliders.

2. Patuxent Farms® Premium Buffalo Style Chicken Tenderloin Fritters have Buffalo sauce worked into the breading. Hot and spicy with vinegar notes for a taste that is second to none.

Taking a page from the popular Southern comfort dish “Chicken & Waffles,” we have teamed crispy Buffalo shrimp and chicken with a single waffle fry, then topped it all with dill pickles, shredded iceberg lettuce and ranch dressing for an unbeatable combination. The Buffalo-Style Crispy Shrimp and Chicken Sliders have a taste and texture that is awesome! Give them a try!



Pricing Strategy

Buffalo-Style Crispy Shrimp & Waffle Fry Slider	\$0.82	\$1.79 each
Buffalo-Style Crispy Chicken & Waffle Fry Slider	\$0.70	\$1.69 each
AVERAGE FOOD COST PER SLIDER	\$0.76	\$1.79 each

Our Crispy Shrimp and Crispy Chicken and Waffle Fry Sliders cost much less to produce than the BBQ Pork and Beef Brisket Sliders. This is a great opportunity to pass along some of those savings to your loyal customers.

Customer choices and proposed value price:

- 1 slider – \$1.79 = 42% Product Cost
- 2 sliders – \$3.49 = 44% Product Cost
- 3 sliders – \$5.19 = 44% Product Cost

Consider the following:

- 2 sliders and a side of creamy coleslaw \$4.29
- 2 sliders and a side of white and sweet potato fries \$4.29

Always round selling prices UP to the nearest 9.



Pricing reflects information available at the time of the US Foods Order Guide file import. US Foods reserves the right to change pricing at any time. Therefore, final item pricing will be confirmed at checkout.

Ingredients & Food Cost

Buffalo-Style Crispy Shrimp and Chicken Sliders with Waffle Fry

Buffalo-Style Crispy Shrimp Slider with dill pickles, waffle fry, shredded iceberg lettuce and Ranch dressing.

USF #	Product	Pack	Brand	Case Cost	Portion	Portion Cost
6688477	Sliced Mini Slider	8/24 ct.	Hilltop Hearth®	\$27.22	1 ea.	\$0.14
7979677	Crispy Waffle Fries with Masa Batter	6/4 lb.	Monarch®	\$42.27	1 ea.	\$0.04
8894271	Spicy Toss N' Serve Shrimp	4/3 lb.	Harbor Banks®	\$89.48	2 ea.	\$0.48
5332242	Shredded Iceberg Lettuce	4/5 lb.	Cross Valley Farms®	\$15.90	1/2 oz.	\$0.04
2567204	Dill Pickles	4/1 gal.	Harvest Value®	\$17.31	1/4 oz.	\$0.06
4329090	Ranch Dressing	4/1 gal.	Monarch	\$42.46	1 Tbsp.	\$0.04
					Total	\$ 0.82

Buffalo-Style Crispy Chicken Slider with Waffle Fry

Buffalo-Style Crispy Chicken Slider with dill pickles, waffle fry, shredded iceberg lettuce and Ranch dressing.

USF #	Product	Pack	Brand	Case Cost	Portion	Portion Cost
6688477	Sliced Mini Slider	8/24 ct.	Hilltop Hearth	\$27.22	1 ea.	\$0.14
7777642	Buffalo-Style Chicken Tenderloin Fritters	2/5 lb.	Patuxent Farms	\$25.80	3.0 oz.	\$0.40
7979677	Crispy Waffle Fries with Masa Batter	6/4 lb.	Monarch	\$42.27	1 ea.	\$0.04
5332242	Shredded Iceberg Lettuce	4/5 lb.	Cross Valley Farms	\$15.90	1/2 oz.	\$0.04
2567204	Dill Pickles	4/1 gal.	Harvest Value	\$17.31	1/4 oz.	\$0.06
4329090	Ranch Dressing	4/1 gal.	Monarch	\$42.46	1 Tbs.	\$0.04
					Total	\$0.70



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Recipes

Buffalo-Style Crispy Chicken Slider with Waffle Fry

Serving size: 1

1 ea. Mini Slider Bun

1 ea. Buffalo-Style Breaded Chicken
Tenderloin Fritter (2 oz. to cover bun)

1 ea. Waffle Fry with Masa Coating

2 tsp. Buffalo Sauce

¼ oz. Shredded Iceberg Lettuce

1 Tbsp. Ranch Dressing

¼ oz. Dill Pickle Chips (2 each)

Preparation:

1. Bottom bun
2. Cover bottom of bun with reserved sweet chili sauce (2 tsp. in squeeze bottle)
3. 1 waffle fry
4. Buffalo-Style Chicken Tenderloin Fritter pre-mixed in sweet chili sauce (2 oz.)
5. Two dill pickle chips
6. Dollop of Ranch dressing (1 Tbsp. from squeeze bottle)
7. Shredded lettuce
8. Top with bun
9. Wood pick
10. Serve



Buffalo hot sauce and waffle fry



Buffalo-Style Chicken Tenderloin Fritter



Dill pickle chips and Ranch dressing



Shredded iceberg lettuce

Recipes

Buffalo-Style Crispy Shrimp Slider with Waffle Fry

Serving size: 1

1 ea. Mini Slider Bun

2 ea. Buffalo-Style Toss N' Serve Shrimp

1 ea. Waffle Fry with Masa Coating

1 Tbsp. Spicy Chili Sauce

(packed frozen with the shrimp)

¼ oz. Shredded Iceberg Lettuce

¼ oz. Dill Pickle Chips, 2 each

Preparation:

1. Toss ¾ of sauce packet (approximately 12 oz.) with each 3 lb. of fried shrimp. Reserve the remaining 4 oz. from each sauce packet to place into a squeeze bottle; use squeeze bottle to put additional sauce directly on the slider bun during service.
2. Cover bottom of bun with reserved sweet chili sauce (2 tsp. in squeeze bottle)
3. 1 Waffle fry
4. Buffalo fried shrimp pre-mixed in sweet chili sauce (2 oz.)
5. Two dill pickle chips
6. Dollop of Ranch dressing (1 Tbsp. from squeeze bottle)
7. Shredded lettuce
8. Top with bun
9. Toothpick
10. Serve



Sweet and spicy Buffalo sauce and waffle fry



Spicy Toss N' Serve Shrimp



Dill pickle chips and Ranch dressing



Shredded iceberg lettuce

Quality Assurance Standards

- Cook all MEATS & POTENTIALLY HAZARDOUS FOODS to at least the minimum safe INTERNAL temperatures as follows: Chicken/Mixtures-165°F, Pork-145°F, Beef-145°F, Fish-145°F, Ground Beef-158°F.
- Take and record temperatures of all Potentially Hazardous Foods before placing in service lines and every 60 minutes during service.
- Hold all hot foods in service lines at 140°F or above. If standard cannot be maintained, pull the item and reheat to an internal temperature of 165°F (in less than one hour) before placing back in the service line. If reheating is not accomplished in less than one hour, discard item.
- Potentially Hazardous Foods that are cold must be kept at 40°F or below during service. Proper use of ice baths must be maintained.
- Hold all food for customer self-service behind sneeze guards.
- Stir sauces frequently during service to distribute heat. Turn meats and vegetables to better distribute heat.
- Frequently replace utensils with clean ones during service period.

