



## Smoked Brisket Burnt Ends and Pieces Sandwich

Makes 24 servings.

Recipe by Chef Patrick Moran, US Foods® Brands Chef

APN	INGREDIENTS	PORTION SIZE
124085	Chef's Line® All Natural* Smoked Beef Brisket Burnt Ends and Pieces	8 lbs.
9826181	Cross Valley Farms® Superfood Slaw	2 lbs.
	Mayonnaise	1 c
4537593	Rykoff Sexton® Extra Strong Dijon Mustard	2 T
4128685	Hilltop Hearth® Pub Grain Hamburger Bun	24 ea.

### PREPARATION

1. Toast Pub Grain Hamburger Bun, set to side. Prepare dressing for slaw by combining mayonnaise and mustard. Add to slaw mixture.
2. Heat Brisket Burnt Ends and Pieces in cook-in-bag pouches.
3. Assemble sandwich with 4 oz. of brisket ends and pieces topped with 2 oz. of creamy Superfood Slaw on a toasted Pub Grain Bun.
4. Serve with a side of potato salad, sweet potato waffle fries or house pickles.

\*No artificial ingredients. Minimally processed.

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