



BEERIA TACOS

SAV04525.005

Version: 1

Description: St. Louis spin on Birria Tacos. Tangy St. Louis style BBQ sauce.

Formula	%
BUDWEISER BEER (5% ABV)	27.027
PROVEL CHEESE	1.351
FLOUR TORTILLA 4"	0.000
SOUS VIDE BEERIA PORK, SAV04525.004	20.270
ST. LOUIS STYLE BBQ SAUCE, SAV04525.003	37.838
CHIVE, DRIED	13.514
Total	100.000

Procedure

- 1) Spread cheese on hot pan in 4" circle
 - 2) Dip Tortilla in Beer, cover cheese. Allow to brown
 - 3) Remove Tortilla, spread cheese on pan again and cover
 - 4) Place cheese on top of Tortilla, allow to melt. Spread Pork over half the tortilla
 - 5) Fold into Taco shape and remove from heat
- Serve sauce on side, 1oz portion
 Serve Chives on side
 *Note: Combine cooking liquid from Sousvide Beeria pork into BBQ sauce 1:1 ratio

SOUS VIDE BEERIA PORK, SAV04525.004

Formula	%
BEERIA PORK MEAT, SAV04525.002	94.103
BUDWEISER BEER (5% ABV)	5.646
BEER TYPE FLAVOR POWDER, NATURAL, 18.60498	0.251
Total	100.000

Procedure

- 1) Sear Pork well on all sides
- 2) Place in Sous vide bag, add beer
- 3) Sous vide for 12 hrs @ 170*f
- 4) Remove meat from liquid, set aside
- 5) Add in Beer type flavor (0.3% of cooke meat). Mix well

This is a draft directional formulation and/or nutritional fact chart or ingredient statement which may not contain all listed ingredients and is not intended for use in the sale of the end finished product. Bell's lab tests flavors in applications to understand flavor performance. To make selection of the flavor easier for our customer, we present our flavors in the application of choice. Since the exact conditions under which our application information and products may be used are beyond our control, and flavor recommendations are made without warranty or guarantee, producers should perform their own test to determine suitability for their purposes. Bell shall not be liable for the production of the finished end product, the finished end product label or for any commercialization of the listed formulas.

PRODUCT INFORMATION SHEET

Formula is for Experimental Purposes Only



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ST. LOUIS STYLE BBQ SAUCE, SAV04525.003

Formula	%
TOMATO, PASTE, CANNED	19.909
WATER, WARM	39.813
APPLE CIDER VINEGAR	29.267
YELLOW MUSTARD	5.176
ONION POWDER	1.991
GARLIC POWDER	2.389
CAYENNE, GROUND, ORGANIC	0.100
SALT	0.398
CITRIC ACID, ANHYDROUS	0.952
CHILI, ANCHO FLAVOR WONF, NATURAL, 112.51960	0.005
Total	100.000

Procedure

- 1) Weigh all ingredients except Citric Acid into a pot
- 2) Bring to a low simmer (about 170°F)
- 3) Simmer for 20 min
- 4) Allow to cool for 20 min
- 5) Add Citric Acid

PRODUCT INFORMATION SHEET

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ST. LOUIS STYLE BBQ SAUCE

SAV04525.003

Version: 1

Description: Tangy St. Louis style BBQ sauce

Formula	%
TOMATO, PASTE, CANNED	19.909
WATER, WARM	39.813
APPLE CIDER VINEGAR	29.267
YELLOW MUSTARD	5.176
ONION POWDER	1.991
GARLIC POWDER	2.389
CAYENNE, GROUND, ORGANIC	0.100
SALT	0.398
CITRIC ACID, ANHYDROUS	0.952
CHILI, ANCHO FLAVOR WONF, NATURAL, 112.51960	0.005
Total	100.000

Procedure

- 1) Weigh all ingredients except Citric Acid into a pot
- 2) Bring to a low simmer (about 170°F)
- 3) Simmer for 20 min
- 4) Allow to cool for 20 min
- 5) Add Citric Acid