

HÖLTEN MEATS STEAKS

USDA CHOICE BEEF LOIN TIPS



Holten Meat's Beef Loin Tips are:

- * Made from USDA Choice Sirloin Beef.
- * Vacuum packed for extended shelf life.
- * Aged for consistent flavor and tenderness.
- * Waste-free – temper and use.
- * Versatile, with multiple applications for breakfast, lunch, and supper.
- * Able to be cooked on a flat grill or sauté pan.
- * Serve with caramelized onions or sautéed mushrooms.
- * Serve on a bed of rice for Steak Tips.
- * Cook with house or signature steak seasoning or any steak seasoning.
- * Great for stir fry, fajitas, stroganoff, steak sandwiches, quesadillas, pitas, beef & noodles, beef & peppers, goulash, and omelettes. Also try them in specialty entrée salads.
Your imagination is the limit!

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Beef Loin Tips *USDA Choice*

UPC	10079821812151
Pack Size	2 / 5 lb bags
Case weight	10 lbs
Gross weight	11 lbs
Case Cube	.38
Pallet	81
Ti Hi	9 x 9
Box Dimensions	16.13 x 12 x 3.38

Preparation and cooking instructions: Thaw under refrigeration, in the shipping container at 32-40°F for 36 - 48 hours. For quicker results remove product from shipping container and place on sheet pans in the cry-o-vac packaging for 16-24 hours at 32-40°F. Shelf life is 2-4 days once thawed and kept in unopened package. Cook within 1 hour after opening package. Cook on a flat top grill or sauté pan. Cook from thawed and do not microwave thaw.

HÖLTEN MEATS

1682 Sauget Business Blvd.
Sauget, IL 62206-1454

1-800-851-4684 P
618-337-7266 F

www.holtenmeat.com
info@holtenmeat.com

ASIAN STIR FRY



Ingredients

- 1 5-lb bag Holten Beef Loin Tips, thawed
- 3½ cups stir-fry sauce, *divided*
- 5 lbs frozen Asian vegetable mixture
- 10 cloves garlic, minced
- Vegetable oil for frying
- ½ cup chopped green onion
- ¼ cup sesame seeds, *optional*
- 20 portions cooked rice or Chinese noodles

Instructions

1. Marinate beef in 1 cup stir-fry sauce in refrigerator 30 minutes.
2. Combine vegetables and 1 cup water in large nonstick skillet; cook, covered, over medium heat 7 to 8 minutes or until crisp-tender, stirring occasionally. Remove vegetables; dry skillet.
3. Remove beef from refrigerator; discard marinade. Heat 1 tsp oil in same skillet over medium-high heat until hot. Divide beef and garlic into equal portions, stir fry one portion beef and garlic at a time 1 to 2 minutes or until surface of beef is no longer pink; remove. Repeat with rest of oil, beef and garlic.
4. Combine beef, vegetables, green onion, and 2½ cups stir-fry sauce in large skillet or serving pan; heat through. Sprinkle with sesame seeds if desired. Serve over rice or noodles.

20 Servings

EASY BEEF STROGANOFF

Ingredients

- 1 5-lb bag Holten Beef Loin Tips, thawed
- 5 cloves garlic, minced
- Vegetable oil for frying
- ½ cup vegetable oil
- 1 lb mushrooms: sliced ½ inch
- 5 cups brown gravy
- 20 portions cooked wide egg noodles (20 cups / 25 oz uncooked)
- ¼ cups dairy sour cream

Instructions

1. Toss garlic with beef strips.
2. Heat large nonstick skillet over medium-high heat until hot. Heat 1 tsp oil over medium-high heat until hot. Divide beef into four portions, stir fry one portion beef at a time 1 to 2 minutes or until surface of beef is no longer pink; remove. (*Do not overcook*). Repeat with rest of oil and beef.
3. Heat ½ cup oil in serving pan over medium high heat. Add mushrooms, cook and stir 2 minutes or until tender. Add gravy, bring to boil. Reduce heat to simmer. Add beef and heat through.
4. Serve over noodles with sour cream.

20 Servings



CAESAR STEAK SANDWICH



Ingredients

- 1 5-lb bag Holten Beef Loin Tips, thawed
- 2 cups non-creamy Caesar dressing
- ¾ cup non-creamy Caesar dressing
- 10 cups torn romaine lettuce
- 1¼ cups shredded Parmesan cheese, divided
- 20 hoagie rolls (6"), split, toasted

Instructions

1. Marinate beef in 2 cups dressing in refrigerator 30 minutes.
2. Remove beef; discard marinade. Heat large nonstick skillet over medium-high heat until hot. Stir-fry ½ of beef 1 to 2 minutes or until surface of beef is no longer pink; remove. Repeat with remaining beef.
3. Toss lettuce with 2 Tbsp dressing and 2 Tbsp cheese. Serve beef in rolls with lettuce and remaining cheese.

20 Servings

CAJUN BEEF & BEAN BURRITOS

Ingredients

- 1 5-lb bag Holten Beef Loin Tips, thawed
- 2½ oz dried shiitake mushrooms, *optional*
- 15 cups packaged coleslaw mix
- 3 cups sliced green onions
- 5 Tbsp cornstarch dissolved in 1¼ cups water
- 2 cups hoisin sauce
- 40 flour tortillas (8"), warmed

Marinade:

- 10 Tbsp reduced-sodium soy sauce
- 5 Tbsp dark sesame oil
- 10 tsp sugar
- 8 cloves garlic, minced

Instructions

1. Soak mushrooms in 5 cups hot water 20 minutes or until softened; drain well. Discard stems; cut caps into thin strips.
2. Combine marinade ingredients and 2 Tbsp water; stir in thawed beef loin tips. Refrigerate 20 minutes.
3. Remove beef from refrigerator; discard marinade. Heat large nonstick skillet over medium-high heat until hot. Stir-fry portions of beef 1 to 2 minutes or until surface of beef is no longer pink; remove (*Do not overcook*). Repeat with remaining beef. Combine beef, mushrooms, coleslaw mix, green onions and cornstarch mixture in skillet or serving pan. Cook and stir until sauce is thickened.
4. Spread hoisin sauce on tortillas. Wrap beef mixture in tortillas.

20 Servings



MOO SHU BEEF



Ingredients

- 1 5-lb bag Holten Beef Loin Tips, thawed
- 2½ oz dried shiitake mushrooms, *optional*
- 15 cups packaged coleslaw mix
- 3 cups sliced green onions
- 5 Tbsp cornstarch dissolved in 1¼ cups water
- 2 cups hoisin sauce
- 40 flour tortillas (8"), warmed

Marinade:

- 10 Tbsp reduced-sodium soy sauce
- 5 Tbsp dark sesame oil
- 10 tsp sugar
- 8 cloves garlic, minced

Instructions

1. Soak mushrooms in 5 cups hot water 20 minutes or until softened; drain well. Discard stems; cut caps into thin strips.
2. Combine marinade ingredients and 2 Tbsp water; stir in thawed beef loin tips. Refrigerate 20 minutes.
3. Remove beef from refrigerator; discard marinade. Heat large nonstick skillet over medium-high heat until hot. Stir-fry portions of beef 1 to 2 minutes or until surface of beef is no longer pink; remove (*Do not overcook*). Repeat with remaining beef. Combine beef, mushrooms, coleslaw mix, green onions and cornstarch mixture in skillet or serving pan. Cook and stir until sauce is thickened.
4. Spread hoisin sauce on tortillas. Wrap beef mixture in tortillas.

20 Servings