

# HÖLTEN MEATS STEAKS

BEEF STRIPS FOR STIR FRY



## Holten Meat's Beef Strips For Stir Fry are:

- \* Made from USDA Choice Beef.
- \* Lean, with little or no trim – 100% yield, little waste.
- \* Manufactured in a SQF Level 3 certified facility.
- \* Cut with automatic portioning equipment for consistent sizing.
- \* Vacuum packed for extended shelf life.
- \* Packed in two pre-portioned 5-pound bags.
- \* Versatile, with multiple applications for breakfast, lunch, and supper.
- \* Able to be cooked on a flat top grill or sauté pan.
- \* Great for stir fry, fajitas, quesadillas, pitas, stroganoff, beef & noodles, beef & peppers, goulash, omelettes, and sandwiches. Also try them in specialty entrée salads. Only your imagination is the limit!

**81235**

### Beef Strips For Stir Fry *USDA Choice*

UPC	10079821812359
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

**HÖLTEN MEATS**

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## ASIAN STIR FRY



### Ingredients

#### 1 5-lb bag Holten Beef Strips For Stir Fry, 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*

### 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 Strips For Stir Fry, 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)  
1¼ 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



## MOO SHU BEEF



### Ingredients

#### 1 5-lb bag Holten Beef Strips For Stir Fry, 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 strips. 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

## CAESAR STEAK SANDWICH

### Ingredients

#### 1 5-lb bag Holten Beef Strips For Stir Fry, 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



### Ingredients

#### 1 5-lb bag Holten Beef Strips For Stir Fry, thawed

#### Marinade:

1 cup dry sherry  
¾ cup soy sauce  
½ cup peanut oil  
½ cup cornstarch  
6 garlic cloves, crushed  
½ cup ginger, minced  
½ cup brown sugar  
2 tsps red pepper flakes

¼ cup peanut oil  
¼ cup peanut oil  
3 quarts bok choy, sliced  
2 quarts carrots, sliced  
1 quart scallions, sliced  
4½ quarts beef broth

1½ pounds soba noodles  
*or*  
1½ pounds vermicelli

## MONGOLIAN HOT POT

### Instructions

1. Marinade: Combine sherry, soy sauce, oil, corn starch, garlic, ginger, brown sugar and red pepper flakes and blend well. Add Beef Strips to marinade. Marinate, covered, overnight, refrigerated
2. Heat oil in large wok. Add drained, marinated beef (reserve marinade). Stir-fry beef 5 to 6 minutes, stirring constantly. Remove beef from wok and set aside.
3. Add oil to wok and heat. Add prepared vegetables and stir-fry 3 to 4 minutes. Add reserved marinade and beef broth; bring to a full boil. Add reserved beef and remove from heat.
4. Cook noodles in plenty of boiling water until al dente; drain.
5. FOR SERVICE: Place 2 ounces of cooked noodles in a 2-cup micro/oven container with lid. Ladle in 1½ cups beef/vegetable mixture. To reheat, pour into saucepan and bring to a boil, or place in microwave.

20 Servings

