

Beef Luncheon Steak

*Great Real Beef Taste
Without Excess Fat Or Gristle*

100% beef- no MSG, no soy, no HVP, no fillers, just the great taste of real beef. That's what's in Holten Meat's Beef Luncheon Steaks. Our special process eliminates toughness, gristle, and excessive fat, producing a tender, tasty real beef luncheon steak that guarantees excellent flavor, texture, and plate appearance with each serving.

Holten's Beef Luncheon Steaks are designed for menu versatility. Serve them as is for a steak sandwich or plate platter, or with sauces and gravies - your imagination is the limit! They're great for use in health care, cafeterias, schools, colleges, or any place seeking high quality and low cost meals for complete customer satisfaction.

Holten's Beef Luncheon Steaks have the great taste that satisfies customers and brings them back for more!

BENEFITS...

- * 100% beef.
- * Broad product applications for menu diversity.
- * Guaranteed tender - cuts with plastic utensil.
- * Naturally low in sodium for restricted menu use in health care operations.
- * A real time saver - cooks quickly & is easy to prepare.
- * Holds well in the steam table.
- * Precise portioning for exact cost control.
- * Individually Quick Frozen means product safety, product freshness, and ease of handling.
- * Processed under HACCP to insure food safety.
- * Holten is SQF (Safe Quality Food) Level 3 certified!
- * Our products are backed with service: (800) 851-4684.

SERVE...

- * On a bun or roll with fries as a sandwich combination plate.
- * With rice and fruit or a salad for a light luncheon plate.
- * With gravy and mashed potatoes for a hearty dinner entrée.
- * With salad, sides, and a dinner roll for a center of the plate entrée.
- * With noodles and gravy for a homestyle entrée.
- * In a mushroom-wine sauce for a gourmet entrée.
- * As Swiss Steak, Beef Pepper Olé, Beef Jardinière, German Rostbraten, or Mexicali Luncheon Steak.

21003	BEEF LUNCHEON STEAK
UPC	079821210035
Pack Size	40 / 4 oz
Net Case	10 lbs
Gross Case	10.76 lbs
Case Cube	0.46
Ti Hi	10 x 12
Box Dimensions	15 7/8 x 10 5/8 x 4 3/4

Nutrition Facts #21003

Serving Size (113g / 4 oz raw)
Servings Per Container 40

Amount Per Serving

Calories 300 Calories from Fat 230

% Daily Value

Total Fat 25g 38%

Saturated Fat 11g 15%

Cholesterol 65mg 22%

Sodium 120mg 5%

Total Carbohydrate <1g

Dietary Fiber <1g

Sugars <1g

Protein 19g

Vitamin A 0% • Vitamin C 0%

Calcium 0% • Iron 10%

* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

Cooking Instructions: Always cook from frozen state. Always cook ground meat products to an internal temperature of 160° F.

Grill: Place luncheon steaks on a preheated (350° F) grill and cook until juices begin to "pool". Turn pattie and continue cooking until juices run clear.

Conventional oven: Preheat to 375° F. Place luncheon steaks on sheet pan that has been lightly greased or lined with baking paper, bake 7-10 min.

Convection oven: Preheat to 325° F. Place luncheon steaks on sheet pan that has been lightly greased or lined with baking paper, bake 8-10 min.

Deep fry: Dip in batter and bread, then deep fry for 5 minutes or until done.

Ingredients: Beef



1682 Sauget Business Blvd.
Sauget, IL 62206-1454

1-800-851-4684 Phone
618-337-7266 Fax

www.holtenmeat.com
info@holtenmeat.com

Beef Jardinière

1 box of Holten's Beef Luncheon Steaks, frozen
4 pounds mixed frozen vegetables
3 quarts prepared brown gravy (regular or sodium modified)
Garlic powder to taste

Place frozen Beef Luncheon Steaks on lightly greased baking sheets or on baking sheets with baking paper. Do not crowd portions on baking pans. Place Luncheon Steaks into preheated oven (325° F convection, 375° F conventional) for 7 - 10 minutes, until internal temperature reaches 160° F. Remove Luncheon Steaks and shingle stack evenly in two steam table pans. Allow frozen vegetable to thaw. Add thawed frozen vegetables to prepared brown gravy in stockpot or large saucepan. Bring to simmer. Add garlic powder to sauce mixture to desired taste. Ladle jardinière sauce evenly over both pans of steaks. Serve hot from steam table. Serve over noodles or rice or with side of fresh French bread or sautéed potatoes.

Beef Jardinière II

1 box of Holten's Beef Luncheon Steaks, frozen
1 gallon brown gravy, prepared
1 pound frozen peas
12 ounces julienned carrots
12 ounces julienned celery

Grill Beef Luncheon Steaks for 2½ minutes on each side at 325°F, or in conventional oven for 15 - 19 minutes at 350°F, until internal temperature reaches 160°F. Heat brown gravy. Sauté or steam vegetables until tender, drain, and add to gravy. Shingle stack Luncheon Steaks in a steam table pan or individual plates. Serve Luncheon Steaks with 1 - 1½ ounces vegetable-gravy sauce. Serve over noodles or rice or with side of fresh French bread or sautéed potatoes. Note: Product holds well on steam table prior to serving.

Beef Pepper Olé

1 box of Holten's Beef Luncheon Steaks, frozen
3 quarts prepared brown gravy (regular or sodium modified)
5 tablespoons chili powder
1 tablespoon ground cumin
4 cups diced red and green bell peppers (fresh or frozen)

Place frozen Beef Luncheon Steaks on sheet pan which has been lined with baking paper or very lightly greased. Preheat oven to 325° F convection or 375° F conventional. Place Luncheon Steaks in oven for 7 - 10 minutes, until internal temperature reaches 160° F. Do not overcook. Remove Luncheon Steaks from oven and shingle stack in steam table pan, and place in steam table. Add chili powder and cumin to brown gravy. Work in with wire whisk. Bring gravy to simmer. Blanch red and green peppers until just soft. Serve one Luncheon Steak with about 2½ ounces of gravy. Garnish with red and green peppers. Serve with Spanish rice or whipped potatoes.

Beef Grenoble

1 box of Holten's Beef Luncheon Steaks, frozen
40 ½-ounce portions Swiss cheese
16 ounces mushrooms, drained and sliced
1 quart brown gravy, prepared
Grill Beef Luncheon Steaks for 2½ minutes on each side at 325°F, or in conventional oven for 15 - 19 minutes at 350°F, until internal temperature reaches 160°F. Top Beef Luncheon Steaks with a slice of cheese. Mix mushrooms with brown gravy. Pour equal amounts of mushroom gravy into two steam table pans. Place cheese-topped Beef Luncheon Steaks into the pans on top of the gravy. Heat pans just enough to melt cheese. Serve hot. Serve with mashed potatoes or roasted new potatoes.

Mexicali Luncheon Steak

1 box of Holten's Beef Luncheon Steaks, frozen
64 ounces thick & chunky salsa
1 bunch fresh parsley, washed
Preheat oven to 350°F convection, 400° F conventional. Place Beef Luncheon Steaks on ungreased sheet pans and bake for 7 - 10 minutes, until internal temperature reaches 160° F. For best results, turn slices. Remove from oven and shingle stack Beef Luncheon Steaks in two steam table pans, 10 per row, 2 rows. Pour salsa evenly over luncheon steaks. Cover pans and return to oven for an additional 3 - 5 minutes. Remove from oven and transfer to steam table. Serve hot one steak with 1½ ounces salsa on top. Garnish with fresh chopped parsley. Serve with sides of Spanish rice or limed rice and cornbread.

German Rostbraten

1 box of Holten's Beef Luncheon Steaks, frozen
24 ounces chopped bacon or bacon bits
24 ounces yellow onion, chopped fine
1 quart brown gravy, prepared
2 ounces white vinegar
Water as necessary
Place Beef Luncheon Steaks on a lightly oiled griddle preheated to 350° F. Grill about 1½ - 2 minutes on each side until brown. Shingle stack Beef Luncheon Steaks in steam table pans. Sauté onions and bacon in skillet until onions are transparent. Add vinegar to brown gravy (if gravy is thick, dilute with some water). Pour evenly over Beef Luncheon Steaks. Spoon onion-bacon mixture evenly over Steaks. Place Steaks in oven at 300° F for 15 - 20 minutes. Serve hot with some gravy from the pan. Serve with green beans, mashed potatoes, or sliced roasted new potatoes

Swiss Steaks

1 box of Holten's Beef Luncheon Steaks, frozen
1 #10 can tomatoes, diced or crushed, with juice
2 green peppers, diced (optional)
5 - 7 celery stalks, cleaned, pared, and diced
3 medium yellow globe onions, diced
1 tablespoon paprika
1 tablespoon chili powder
1 bay leaf
1 pint water
Grill Beef Luncheon Steaks at 350° F for 2 minutes on each side on a pre-heated griddle, or oven-bake for about 7 - 8 minutes in a 325° convection oven or 375° conventional oven, until internal temperature reaches 160° F. Shingle-stack Luncheon Steaks in steam-table pan in double rows (use two full-size pans). Prepare tomato-vegetable mixture by sautéing vegetables lightly until crisp but transparent. Add vegetables to diced tomatoes in pot or saucepan. Add paprika, chili powder, and bay leaf. Simmer for 10 - 20 minutes. Add water and simmer for 5 more minutes. Ladle one quart (or more) of prepared sauce over each pan of steaks. Remove bay leaf before serving. Bay leaf must be discarded before serving to prevent consumption. Serve one steak with one serving spoon of sauce. Serve with green beans, green beans sautéed with almonds, or sautéed sliced potatoes.

Beef Marsala

1 box of Holten's Beef Luncheon Steaks, frozen
¼ cup olive oil
1 medium yellow globe onion, thinly sliced
2 large fresh green peppers, thinly sliced
1 gallon brown gravy
2 cups dry Marsala wine
Ground black pepper
Grill Beef Luncheon Steaks for 2½ minutes on each side at 325°F, or in conventional oven for 15 - 19 minutes at 350°F, until internal temperature reaches 160°F. Remove from grill or oven and single stack on steam table pans. Keep warm. Prepare gravy in sauce and let simmer slowly. In separate pan, sauté onions and green peppers in olive oil until onion is transparent. Add to gravy. Add Marsala wine to gravy and simmer for 30 minutes. Add ground pepper to taste. Serve one Beef Luncheon Steak with 2½ ounces of Marsala sauce.



**1682 Saugat Business Blvd.
Saugat, IL 62206-1454**

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

**www.holtenmeat.com
info@holtenmeat.com**