

Birria Brat



Serving Size	Tasting Portions for 300
Chef	Brad Bergaus, Taco John's



Ingredient	Weight (oz)	Volume (fl oz)	Quantity (ea)
Brat Bun-prepped			1
Birria Brat-prepped			1
Birria Goat-prepped	0.75		
Queso Quesadilla Cheese	0.25		
Heat			
Cilantro Crema	0.5		
Cilantro Pickle relish	0.5		
Diced Tomato	0.5		

Preparation:

1. Carefully open brat bun
2. Place heated sauced brat into bun
3. Evenly layer on shredded goat
4. Evenly layer cheese on top of goat
5. Place into 450F oven for 1-2 minutes until bread is slightly toasted and cheese is melted
6. Hold for service
7. Time of order
8. Drizzle cilantro crema over cheese
9. Evenly spread-out cilantro pickle relish on top of crema
10. Evenly spread-out tomato over relish
11. Serve

Brat Bun



Ingredient	Weight (oz)	Volume (fl oz)	Quantity (ea)
Gonnella Bratwurst Bun			200

Preparation:

1. Thaw Brut Bun
2. Unwrap Brat Buns
3. Cut 1/8" off of each end of brat bun
4. Cut Brat Bun in half
5. Hold in covered container until service

Brats



Ingredient	Weight (oz)	Volume (fl oz)	Quantity (ea)
Johnsonville Stadium Ultimate Brat 5:1 Original			200

Preparation:

1. Thaw Brats
2. Score brat vertical and horizontal to create 1/4" squares on one side about 1/4" depth. Ensure not cutting all the way through
3. Cut Brats 1/8" off from each end
4. Cut Brats in half
5. Fry Brats in 350F for 2.5 minutes
6. Transfer Brats to heated birria sauce and hold for service

Birria Sauce



Ingredient	Weight (oz)
JTM Birria Sauce	480

Preparation:

1. Heat Birria Sauce in hotel pan to 165F to hold fried brats

Birria Goat Ingredients



Ingredient	Weight (oz)	Quantity (ea)
Dried Ancho Chiles-deseeded		15
Dried Guajillo Chiles-Deseeded		15
Dried Arbol Chiles-Deseeded		20
Goat Shoulder-Raw cut into 6"x6" pieces- Thawed	720	
Kosher Salt		3.5 tbl
Oil		5 tbl
White onion- Wedged		8 whole
Garlic cloves-smashed		30
Ground Cinnamon		2.5 tbl
Dried Mexican Oregano		5 tbl
Ground Cumin		5 tbl
Bay Leaves		15
Ground Ginger		2.5 tbl
Beef Stock	192	
White Vinegar		tbl
Roma Tomatoes-wedged		15 whole

Preparation: Following Page

1. Heat Birria Sauce in hotel pan to 165F to hold fried brats

Birria Goat Steps



Preparation: Following Page

1. Cut open the dried chiles with kitchen scissors and discard the seeds. Heat a skillet over medium-high heat. Toast the chiles, moving them occasionally, for 4 minutes.
2. Cover the chiles with 2 inches of 180F water and set aside.
3. Meanwhile, preheat the oven to 300°F with a rack in the center position.
4. Pat the Goat dry with a paper towel and season all over with the salt and pepper.
5. Heat the oil in a large skillet over medium-high heat. Working in batches as needed, add the Goat and cook, turning, until browned on all sides, about 15-18 minutes total. Transfer to a plate.
6. In same skillet, add the onion wedges, tomato wedges, and garlic and cook over medium heat until browned, about 4 minutes. Add the cinnamon, oregano, cumin, bay leaves, and ginger to the pan, cook for 1 minute, or until fragrant.
7. Add the beef stock and vinegar, using a spoon to scrape any browned bits from the bottom. Remove the skillet from heat and allow ingredients to cool slightly.
8. Drain the softened chilis (keeping 2 cups of liquid) and add them and the tomatoes to the sauce. Use an immersion blender to blend the sauce until smooth, directly in the pan.
9. Return the beef to the skillet with blended sauce and transfer to the oven. Cover and cook until Goat is tender and can be pulled apart easily with a fork, about 3-4 hours.
10. Using 2 forks, shred the Goat, discarding any large pieces of fat.

Queso Quesadilla Cheese



Ingredient	Weight (oz)	Volume (fl oz)	Quantity (ea)
Cacique Queso Quesadilla Cheese	128		

Preparation:

1. Transfer cheese into holding container and hold refrigerated until time of service

Cilantro Crema



Ingredient	Weight (oz)
Cilantro Puree	30
Cacique Crema Mexicana	120
Kosher Salt	3oz

Preparation:

1. Add Crema and Cilantro into mixing bowl
2. Thoroughly mix
3. Add Salt to taste
4. Transfer to sauce bottles and refrigerate

Cilantro Pickle Relish



Ingredient	Weight (oz)	Quantity (ea)
Claussen Kosher Dill burger slices drained-small dice ¼"x1/4"	75	
White Onion- small dice ¼"xx1/4"	75	
Cilantro Leaves-minced	9.5	
Salt		To Taste

Preparation:

1. Mix prepared items in mixing bowl until fully combined
2. Transfer to holding container and cover refrigerated until service

Diced Tomato



Ingredient	Weight (oz)
Roma Tomato-small dice 1/4"x1/4"	300

Preparation:

1. Transfer diced tomato to holding container and cover and refrigerate until service