Birria Brat



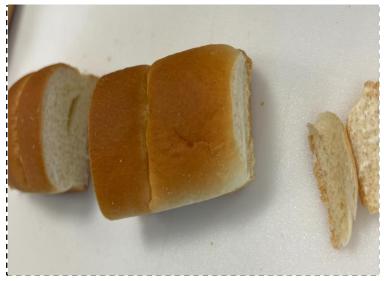
Serving Size	Tasting Portions for 300
Chef	Brad Bergaus, Taco John's



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		

- 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

- 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)
Johnsonvillle Stadium Ultimate Brat 5:1 Original			200

- 1. Thaw Brats
- 2. Score brat vertical and horizontal to create ¼" squares on one side about ¼"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
Whie 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.
- 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 Queadilla 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

- 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 1/2"x1/4"	75	
White Onion- small dice 1/4" xx1/4"	75	
Cilantro Leaves-minced	9.5	
Salt		To Taste

- 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