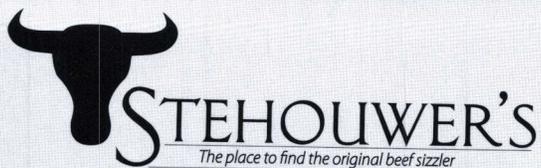


SHAVED Beef Ribeye

Lean, flavorful and easy to prepare...
Our Shaved Ribeye cooks up tender and juicy.



STEHOUWER'S
The place to find the original beef sizzler



SHAVED Beef Ribeye

A quality sandwich, using 100% whole muscle, thinly sliced beef ribeye. Each boneless, raw piece is ready-to-cook and individually portioned for superior quality and consistency. No additives, fillers, marination or seasonings are used to help create a great tasting "Shaved Beef Ribeye" Sandwich. Shipped frozen.

• SERVING SUGGESTIONS •

PHILLY CHEESE SANDWICH

Grill/pan fry, melt cheese over beef, add onions and peppers. Serve on steak roll.

FRENCH DIP

Grill/pan fry. Serve on grilled roll with your favorite Aus Jus. Ready for dipping.

PITA STEAK SANDWICH

Grill/pan fry and chop. While cooking, mix in onions. Serve in a pita pocket with chopped tomatoes topped with a spoonful of sour cream dressing.

FAJITAS

Grill/pan fry, sliced, with fajita marinade. Serve sizzling hot in a flour tortilla with grilled peppers, onions, chopped tomatoes and shredded cheese. Top with sour cream and /or guacamole.

BEEF TACO CASSEROLE

Preheat oven to 375°. Pan fry until browned, being careful not to overcook. Season with 1/4 tsp. of salt, pepper and 1/2 tsp. of chili powder. Add one (11 oz.) can of tomato soup and one (14 oz.) can of chili beans. Cook slowly for a few minutes to heat and blend the flavors. Spread a (10-1/2 oz.) package of corn chips in a baking dish, pour the beef ribeye mixture over the chips, top with 1/3 cup of sliced ripe olives, 1/2 cup of chopped onions and one cup of grated cheddar cheese. Bake in the oven until the cheese melts, and serve piping hot.

SLOPPY JOES

Pan fry until browned, being careful not to overcook. Add sloppy joe sauce and simmer 5 minutes. Serve on hamburger buns.

OPEN FACE HOT BEEF AND GRAVY SANDWICH

Grill/pan fry, pile on top of your favorite sliced bread. Ladle brown gravy over open faced sandwich and serve hot.

GRILL OR SKILLET

Preheat a lightly greased grill to 350°. Place frozen or partially thawed Ribeye Steak on hot grill until top side of the steak defrosts (about 60 to 85 seconds). Turn and brown for another 30 seconds, or until fully cooked. If desired, as Shaved Beef Ribeye thaws, turn and chop with spatula. Also can be easily prepared in a convection oven or pizza oven without needing to turn shaved beef.

FRIED EGG & RIBEYE SANDWICH

Pan fry 2 oz. portion of Ribeye Steak. Place whole on an English muffin half, top with fried egg, melted cheese, and/or Hollandaise sauce. Serve open-face or as a breakfast sandwich.

CHEESE STEAK ITALIAN STYLE

Pan fry. Blend with pasta shells and your own pasta sauce. Serve with grated cheese over top.

ITALIAN BEEF SANDWICH

Grill/pan fry. Serve beef on toasted French bread with lettuce, tomato and melted cheese.

BAR-B-QUE BEEF SANDWICH

Grill/pan fry. Brush with bar-b-que sauce and cook an additional minute. Serve on a roll.

ONION DELIGHT SANDWICH

Grill pan/fry. Place slice of Swiss or Mozzarella cheese on top and melt. Finish by topping with butter-fried onions and Thousand Island dressing. Place on bun of your choice.

PIZZA SUB SANDWICH

Grill/pan fry. Place slice of Mozzarella cheese on top and melt. Put beef, pizza sauce and your favorite toppings (onions, green peppers and/or mushrooms) on a sub bun.

PRODUCT CODE	COUNT/PORCION	CASE WEIGHT
0040	72/2 oz	9 lbs
0041	64/2.5 oz	10 lbs
0081	48/3 oz	9 lbs
0087	36/4 oz	9 lbs
0082	32/4.5 oz	9 lbs
0083	Bulk	9 lbs

This product is produced in a modern USDA approved facility, under strict HACCP guidelines.

Nutrition Facts

Serving Size: 4oz (112g)
Servings Per Container: 36

Amount Per 4 oz Serving

Calories 184 **Calories from Fat 81**

% Daily Value*

Total Fat 8g **11%**
Saturated Fat 2g **10%**
Trans Fat 0g **0%**

Cholesterol 48mg **16%**

Sodium 72mg **3%**

Potassium 290 mg **6%**

Total Carbohydrate 0g **0%**

Protein 24g **Sugars 0g**

Vitamin A 0% • Vitamin C 0%

Calcium 0% • Iron 14%

Not a significant source of dietary fiber

*Percent Daily Values are based on a 2,000 calorie diet.



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