

# BBQ BEER BURNT END CACTUS CHILI

**Gordon**  
CHOICE



This recipe combines the smoky sweetness of burnt ends with a flavorful cactus chili and fluffy cornbread biscuits creating a unique, delicious twist on a classic BBQ dish.



## Ingredients:

- 8 oz. Cactus Chili #653670
- 2 oz. Beer BBQ Mustard
- BBQ Sauce
- Burnt Ends
- 1 Corn Bread Biscuit
- Green Onions
- Sour Cream
- 2 oz. Shredded Cheddar Cheese

## Instructions:

1. In a large sauce pan, heat the cactus chili until hot.
2. Slowly stir in the beer BBQ mustard sauce and burnt ends.
3. Simmer on low for 5 minutes.
4. Top the biscuits with the chili or serve on the side. Garnish with sour cream, green onions, and cheddar cheese.

Product	Description	Code #	Pack Size
 <b>Gordon Choice®</b> Cactus Chili with Beans	This southwestern chili features ground beef, diced tomatoes, great northern beans, corn, onions, savory cactus, and spinach in a spicy broth.	653670	2/8 lb. Pouches

LEGEND:  Vegetarian  Vegan  Dairy Free  Gluten Free  Kosher

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