

APPLE BRANDY BEEF TIPS BREAD BOWL



Warm up your menu with our hearty, flavorful Apple Brandy Beef Tips Bread Bowl. Tender beef tips are simmered in a rich apple brandy sauce with hearty carrots and potatoes, then served in a bread bowl – perfect for dipping and savoring every bite.





Ingredients:

- 5 lbs. Beef Tips with Gravy #471245
- 2 lbs. Glazed Carrots
- 2 Baking Potatoes
- ½ cup Apple Brandy
- ½ cup Apple Cider
- ½ cup Honey
- Thyme
- 2 tsp. Butter
- 2 tsp. Brown Sugar
- ½ tsp. Apple Cider Vinegar
- Bread Bowl

Instructions:

1. Heat the beef tips until they reach 165 degrees.
2. Cube the baking potato and place in the oven with the glazed carrots at 350 degrees for 45 minutes.
3. Place the beef tips into a medium pot and add the cooked carrots, potatoes, apple brandy, apple cider, honey, thyme, butter, and brown sugar.
4. Cook on low for 30 minutes until reduced by half.
5. Hollow out the bread bowl and ladle 6 oz. of product into the bowl.
6. Serve.

Product	Description	Code #	Pack Size
 Sandridge® Beef Tips with Gravy	Our Diced Choice Beef Tips & Gravy deliver tender, bite-sized beef simmered in a rich, savory gravy – ready in mere minutes!	 471245	4/5 lb.

LEGEND:  Dairy Free  Gluten Free  Kosher  Vegan  Vegetarian

