



Delight in the unexpected, bold blend of flavors in our Coffee Rubbed Beef Tips with Balsamic Whiskey Cream Sauce Fettuccini. This exceptional dish features succulent beef tips, coated in a fragrant coffee rub, paired with Tavolini fettuccini and a decadent cream sauce crafted with whiskey, balsamic reduction, and reserved beef gravy. A sprinkle of Parmesan cheese and a hint of garlic elevates this culinary creation to new heights.

Ingredients:

- 5 oz. Beef Tips #471245
- · 2 oz. Coffee Rub
- 3 oz. Tavolini Alfredo #283580
- 6 oz. Tavolini Fettuccini #835890
- ¼ cup Whiskey

- · Balsamic Reduction
- · Parmesan Cheese
- ¼ cup reserved beef gravy
- · 1 tsp. chopped garlic

Instructions:

- 1. Strain the beef tips and reserve the gravy.
- 2. In a small bowl, coat the strained beef tips evenly with the rub. Let sit for at least 15 minutes.
- 3. Heat olive oil in a skillet over medium-high heat. Sear beef tips for 2-3 minutes per side, until a dark crust forms.
- 4. Add butter at the last minute of cooking and baste the beef. Remove from heat and set aside.
- 5. In the same skillet used for the beef, melt butter over medium heat. Add minced garlic and sauté until fragrant.
- 6. Pour in whiskey and let it reduce for about 1 minute to cook off the alcohol.

- 7. Add balsamic vinegar and reserved beef gravy, stirring to combine. Let simmer for 2 minutes.
- 8. Reduce heat to low and stir in the alfredo sauce.
- 9. Stir in Parmesan cheese until smooth.
- 10. Toss the cooked fettuccine in the balsamic whiskey cream sauce.
- 11. Plate the pasta and top with coffee-rubbed beef tips.
- 12. Garnish with fresh parsley, extra Parmesan cheese, and crushed red pepper flakes if desired.

| | 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. |
| | Tavolini® Alfredo Sauce | This ready-to-use sauce is crafted with a blend of real Parmesan and Romano cheeses, heavy cream, and butter. It delivers classic flavor and velvety texture without the hassle of scratch-made preparation. | 283580 | 4/4 lb. |
| The state of the s | Tavolini® Fully Cooked Fettuccine | Fully cooked, al dente ribbon pasta. | 835890 | 4/5 lb. |



















GFS MICROSITE