

CRISPY GOLDEN TRIPE WITH SMOKY POBLANO “GRAVY”



Experience the ultimate crunch with golden-fried tripe served over a rich, velvety reduction of our fire-roasted Smoky Poblano Soup.

Ingredients:

- Beef Tripe: 1 lb. (pre-cleaned and boiled until tender)
- Brickman’s Smokey Poblano & Cheese Soup: 1.5 cups (used as a rich sauce)
- Dredge: 1/2 cup cornstarch, 1/2 cup flour, 1 tsp. smoked paprika, salt & pepper
- Fresh Garnish: Pickled red onions, sliced radishes, and fresh cilantro (to cut the richness)
- Lime Wedge: 1 for serving

Instructions:

1. Prep the Tripe
 - Ensure your tripe is already tenderized (boiled for 2 – 3 hours in aromatics if not pre-cooked).
 - Pat the tripe extremely dry with paper towels. Any moisture will prevent it from getting that signature “shatter-crunch.”
 - Slice the tripe into bite-sized strips or “fingers.”
2. The Smoky Reduction
 - Pour the Smoky Poblano Soup into a small saucepan.
 - Simmer on medium-low heat for 5 – 8 minutes, stirring occasionally. You want it to reduce slightly so it becomes a thick, pourable “gravy” rather than a thin soup. Keep warm.
3. The Fry
 - Toss the tripe strips in the dredge (flour, cornstarch, paprika) until fully coated.
 - In a heavy skillet, heat 1/2 inch of neutral oil to 375°F.
 - Fry the tripe in small batches for about 2 – 3 minutes until they are golden brown and crisp. Drain on a wire rack or paper towels and immediately hit them with a pinch of salt.
4. Assembly
 - The Foundation: Pour a generous “pool” of the reduced Smoky Poblano Soup onto the center of a shallow plate or bowl.
 - The Crunch: Pile the crispy fried tripe directly in the center of the sauce.
 - The Brightness: Top with the pickled onions, radishes, and cilantro. The acidity is essential for balancing the deep, smoky flavors.

Product	Description	Code #	Pack Size
 Brickman’s® Smokey Poblano & Cheese Soup	Infuse your menu with rich, smoky Southwest flavors. This creamy soup features roasted poblano peppers, sweet corn, and red bell peppers simmered in a velvety cheese sauce with a touch of chipotle heat. 	825600	2/8 lb.

LEGEND:  Dairy Free  Gluten Free  Kosher  Vegan  Vegetarian

