# “Beer-ia” Macaroni and Cheese

Yield: 10 each entrée portions

---

## Ingredients:

- 5 lbs bag Reser’s® Special Request™ Signature Steam Table Macaroni & Cheese (71117.14490)
- 3 lbs Beef “Beeria”
- 1 cup Consommé, reserved from braising
- 1 ½ cups Oaxaca cheese, shredded
- 2 cups Yellow onion, diced
- 1 cup Cilantro leaves
- 10 Lime wedges

Beef “Beer-ia”

- ¼ cup Canola or avocado oil
- 4 lbs Beef chuck, boneless and cut into 2-inch pieces
- 4 each Beef short ribs 2-inch pieces
- 1 Tbsp Kosher salt
- 1 each Yellow onion, diced
- 6 each Garlic cloves
- 2 each Guajillo chiles, stems and seeds removed
- 2 each Ancho chiles, stems and seeds removed
- 4 each Chile de arbol, stems and seeds removed
- 1 Tbsp Black peppercorns
- 1 tsp Cumin seed
- 1 tsp Coriander seed
- 4 each Cloves, whole
- 1 Tbsp Mexican oregano
- 28 oz Diced Tomatoes, canned
- 2 Tbsp Apple cider vinegar
- 36 oz Winter ale or stout beer
- 6 cups Beef stock
- 3 each Bay leaves
- 1 each Cinnamon stick

## Directions:


© Reser's Foodservice. All Rights Reserved.

1. Heat oven to 300°F.
2. Season the beef chuck and short ribs with kosher salt and set aside.
3. Heat a Dutch oven with oil. Sear the beef on all sides and set aside.
4. Remove oil and add the onions, garlic, chiles, and cover with water.
5. Bring to simmer and cook for 15 minutes.
6. Toast the peppercorns, cumin seed, coriander seed, and cloves in a dry pan until fragrant and add to onion/chile mixture.
7. Drain the water from the onion/chile mixture and place the solids into a blender with the Mexican oregano, diced tomatoes, and 1 cup of beef stock. Blend to combine.
8. Once blended thoroughly, strain the onion/chile mixture back into the Dutch oven and add the apple cider vinegar, beer, remaining 5 cups of beef stock, and bring to a boil.
9. Once a boil is reached, remove any foam atop the liquid with a ladle and remove from heat.
10. Add the seared beef into a 2-inch hotel pan, cover with the braising liquid, and add the bay leaves and cinnamon.
11. Cover the pan with foil and braise for 3-4 hours until tender.
12. Remove the meat and strain the braising liquid, set aside, and keep warm. Season with kosher salt if needed.
13. Shred the meat and keep warm.
14. Heat the Reser’s Special Request Signature Steamtable Macaroni and Cheese in steamer or hot water for 18-20 minutes.
15. Empty heated bag into a 6-inch 1/3rd pan.
16. Add 1 cup of the braising liquid, stirring to combine, then add the shredded Oaxaca cheese and place into a steam well or warmer until ready to serve.
17. To serve, add 8 oz of the macaroni and cheese base to a serving bowl, top with 4 oz of the “Beef Beer-ia”, and garnish with 2 Tbsp diced yellow onion, cilantro leaves, and lime wedge.


© Reser's Foodservice. All Rights Reserved.