



Frozen Raw Cross Cut Beef Feet 8/32 Oz Bags

Product Description - Our Skylark Crosscut Beef Feet Is Cut And Flash-frozen To Preserve Freshness. Slow-cooking These Frozen Beef Feet Will Extract The Rich And Beefy Flavors Of A Good Home-cooked Meal.

Product Code - 1022641

GTIN - 10079041226417

UPC Code - 079041226410

Master Case

Piece Count	Net Weight	Gross Weight
	16	17.5
Width	Length	Height
13"	15.75"	9.0625"
TI	HI	Cube
9	5	1.07 cubic ft

Retail Pack

Net Weight	Width	Length	Height
32	10.5"	9"	4"

Storage

Shelf Life	Storage Temp	Storage Method
365 days from production	Storage Handling: -10°F-0°F	Keep Frozen

Preparation

PARAGUAYAN CALDO DE PATA Prep time: 15 mins | Cooking time: 1 1/2 hours
Ingredients: 2 beef feet, chopped 2 yellow onions, chopped 2 beefsteak tomatoes, chopped ½ cup rice 1 bunch parsley, chopped 1 Tablespoon oregano 1 teaspoon salt
Instructions: Chop beef feet into cubes. Add 1 quart of water and beef feet to a pressure cooker. Seal and cook for 1 hour. Pour beef feet with liquid from the pressure cooker into a stock pot and bring to a boil. Once boiling, stir in onions, tomatoes, rice, parsley, oregano, and salt. Continue to boil for 30 minutes.

BEEF FEET SOUP Prep time: 15 mins | Cooking time: 2 hours
Ingredients: 2 Tablespoons vegetable oil 1 yellow onion, chopped ½ cup celery, chopped 1 Tablespoon minced garlic 1 Tablespoon paprika ½ teaspoon cayenne pepper 3 thyme sprigs 1 chicken bouillon cube 1 teaspoon salt 1 teaspoon pepper 3 pounds beef feet, chopped ½ cup carrots, chopped 3 green onions, chopped 1 pound yams, chopped
Instructions: In a stock pot, heat vegetable oil over medium heat. Add onion and celery; sauté for 2 minutes. Add minced garlic, paprika, cayenne pepper, thyme, chicken bouillon cube, salt, and pepper; stir for 1 minute. Add beef feet, stirring for 1 minute. Pour 8 cups of water into the stock pot and bring to a boil. Simmer

for up to 2 ½ hours. Add carrots, green onions, and yams to the stock pot; simmer for 30 minutes before serving.

Ingredients

Beef