



## Frozen Raw Cut Beef Tripe 6/56 Oz Bags

**Product Description** - Our Tender Frozen Raw Cut Beef Tripe Is Great In Many Recipes, But It Is The Perfect Ingredient For The Classic Hearty Soup, Menudo. We Cut Our Tripe Into 1.5" Cubes, Making It Quick And Easy To Prepare Recipes. A Naturally Gluten-food Food, Tripe Can Be Added To Almost Anything!

Product Code - 1022644

GTIN - 10079041226448

UPC Code - 079041226441

### Master Case

Piece Count	Net Weight	Gross Weight
	21	22.5

Width	Length	Height
13"	15.75"	9.0625"

TI	HI	Cube
9	5	1.07 cubic ft

### Retail Pack

Net Weight	Width	Length	Height
56	12.5"	11"	5"

### Storage

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

### Preparation

MENUDO Prep time: 15 mins | Cooking time: 2 hours Ingredients: 6 pounds tripe 2 pounds beef tendon 1 Tablespoon vinegar 2 white onions 2 bulbs of garlic 10 ounces guajillo chili pods, seeds removed ¼ cup salt 1 can hominy (10 ounces) Garnishes (Optional): White onion, chopped Oregano Fresh cilantro Limes Instructions: Thaw tripe and cut beef tendon into cubed pieces. Soak tripe and beef tendon in 2 quarts water and 1 Tablespoon vinegar for 3 minutes. After soaking, rinse well with water. In a stock pot, bring 6 quarts of water to a boil. Once boiling, add 1 whole onion and 1 whole garlic bulb; boil for 20 minutes. Add salt and tripe; continue boiling for 3-4 hours. Add 2 quarts water and beef tendon to a medium saucepan; boil for 3-4 hours. In a second medium saucepan, boil guajillo chili pods in 2 quarts water for 15-20 minutes. When guajillo chili pods are done boiling, transfer to a blender, adding 2 garlic cloves, ¼ whole onion, and ½ quart water. Blend for 2½ minutes, then set aside. After 2½ hours, add blended guajillo chili pods and hominy to the stock pot. Add beef tendon to stock pot when done boiling and stir. Once plated, top with desired garnishes.

# Ingredients

Beef