



Heating Bubba's Italian Beef

Thank you for purchasing the Italian Beef from Bubba's. While the preparation is simple, it is important that you read and follow all steps to ensure maximum quality.

Before serving, you will need to prepare the beef and heat the gravy using the instructions below.

We receive the Beef in 3# vacuum packed packages. The Beef is sliced very thin to ensure tenderness. Slowly peel slices of Beef to form a loose pile of meat. It is important to avoid tearing or shredding the Beef. Store loose slices of Beef in the refrigerator.

Heating Au Jus Gravy and Beef:

- 1) Heat gravy to 140°F - 160°F. **DO NOT BOIL.**
- 2) Add Beef in small batches as needed.
- 3) Gently stir Beef into the warm gravy for approximately 1.5 - 2 minutes.
- 4) Maintain temperature between 140°F - 160°F.
- 5) Layer Beef slices into your favorite roll.
- 6) Drizzle with au jus gravy, dunk sandwich into au jus gravy or serve au jus gravy on the side.