

"DRAGON SLIDERS"

Submitted by: Purdue University Beta House Director Julio Hernandez, *Pacific '16*

Recipe by: Purdue University Beta House Chef Zac Wallace of College Chefs

INGREDIENTS

Shredded Beef:

1 3-5-lb. beef roast of choice
(ie. beef round, beef chuck, brisket)
Spice mix

- 2 tbsp. chipotle powder
- 1 tbsp. paprika
- 1 tbsp. dried oregano
- 1 tbsp. garlic powder
- 1 tbsp. onion powder
- 1 tbsp. salt
- 1 tbsp. pepper

Vegetable oil

1 10-oz. can crushed tomato
Beef stock
5 garlic cloves (whole)

Pepper Jack Queso:

1 tbsp. butter
1 tbsp. all-purpose flour
2 cups whole milk
2 cups shredded pepper jack cheese
Salt to taste

Agave BBQ Sauce:

2 cups tomato sauce
¼ cup apple cider vinegar
or balsamic vinegar
¾ cup agave
¼ cup Worcestershire sauce
1 tbsp. Dijon mustard
½ tsp. garlic powder
½ tsp. onion powder
Salt to taste
Liquid smoke if wanted for added flavor

Fried Red Onions:

2 red onions, thinly sliced
into half moons
1 cup buttermilk
1 cup all-purpose flour
Salt & pepper
Vegetable oil for frying

Hawaiian Slider Buns



DIRECTIONS

Rub spice mix on beef roast. Heat oil in stock pot then sear beef on all sides. Remove beef from pot and pour in crushed tomatoes. Stir up all bits from bottom of pot into sauce. Place beef back in pot and pour in beef stock until beef is fully submerged. Add whole garlic cloves and season with salt. Bring liquid to a boil then reduce to a simmer. Cover and let simmer 4-6 hours.

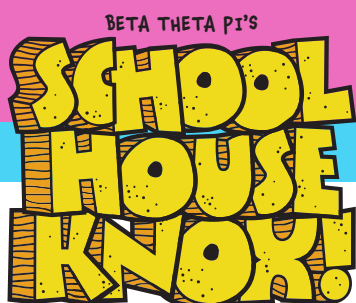
Prepare BBQ Sauce. Add all ingredients to a bowl and mix until well combined.

Slice red onions and soak in buttermilk for 10 minutes. Mix flour, salt and pepper in bowl. Remove onions from buttermilk and toss in flour mixture. Heat vegetable oil on medium-high, then add onions until golden brown and crispy. Remove and place on paper towels to soak up excess oil.

When beef is close to finished, start on queso. Melt butter in pot over medium heat. Add flour to make a roux. Cook for 8 minutes then stir in milk. Bring milk to a near boil until roux is cooked in to the milk and has slightly thickened. Remove pot from heat and add pepper jack. Mix until cheese is fully melted and season with salt. If queso begins to look grainy as you're adding the cheese, pour in some cold milk to keep fats from separating.

When beef is able to be easily pulled apart, remove from liquid and place in bowl. Take two forks and begin shredding the beef. Put shredded beef on Hawaiian Slider Buns, spoon on queso and drizzle BBQ sauce. Top with fried onions and sliced jalapeños for extra heat.

Enjoy!



3RD PERIOD: HOME EC.