



# CHEESY BRISKET PULL APART BREAD

<b>Serving Size</b>	1/8 of round slice	
<b>Recipe Yield</b>	24	SERVINGS

Ingredient	Supplier/Brand	Notes/Prep	Volume	Volume Unit
King's Hawaiian Original Round Bread		Deeply scored into cross hatches	3.00	Each
Smoked Cheddar Cheese		Coarsely Shredded	6.00	Cups
Cheddar Cheese		Coarsely Shredded	6.00	Cups
Unsalted Butter		Melted	1.50	Cups
Garlic Granules			1.00	Tablespoon
Chili Powder			1.50	teaspoons
Crush Red Chili Flakes			1.50	teaspoons
<b>Chili con Carne</b>		<b>SUBRECIPE</b>	4.50	Cups
Chives		Minced	3.00	Tablespoons
<b>Total</b>				

**Items needed: including equipment, smallwares, etc**

Oven

**Procedure: including prep, cooking, assembly, finishing**

- 1) Preheat oven to 375°F.
- 2) On a parchment-lined baking sheets, place hatch-marked Hawaiian round breads in center of sheets. Generously fill spaces between hatch marks with 2 cups each smoked and white cheddar cheeses.
- 3) Drizzle each stuffed loaf with 1/2 cup with melted butter and evenly sprinkle with 1 teaspoon garlic powder and 1/2 teaspoon each chili powder and crushed red chili flakes.
- 4) Bake bread uncovered for 10-15 minutes, until all cheese is melted and lightly toasted. Remove from oven, let cool for 1 minute. Garnish with minced chives and serve hot.
- 5) Optional: After baking, bread can be topped with hot chili con carne before garnishing with chives.

**Notes :**



# (CHEESY BRISKET PULL APART BREAD)

## SUB: CHILI CON CARNE

<b>Serving Size</b>	1.5 cups topped on bread	
<b>Recipe Yield</b>	24	SERVINGS

Ingredient	Supplier/Brand	Notes/Prep	Volume	Volume Unit
Dried Guajillo Chilies		Stems and seeds removed, lightly toasted	6.00	Each
Dried Rista Chiles			9.00	Each
Dried Chile de Arbol			6.00	Each
Water		Boiling Hot	3.00	Cups
Chipotle Chiles in Adobo Sauce			2.25	Cups
Brisket or Beef Chuck Stew Meat		Medium Diced	12.75	Cups
Kosher Salt			3.00	Tablespoons
Black Pepper, Ground			1.00	Tablespoon
Canola Oil			0.33	Cup
Yellow Onion		Small Diced	4.50	Cups
Garlic, Minced			3.00	Tablespoons
Cinnamon, Ground			0.75	teaspoon
Cumin, Ground			1.50	teaspoons
Allspice, Ground			0.33	teaspoon
Mexican Oregano			2.00	Tablespoons
Chicken Stock, Unsalted			12.00	Cups
Masa Harina			0.33	Cup
Apple Cider Vinegar			3.00	Tablespoons
		<b>Total</b>		

**Items needed: including equipment, smallwares, etc**

Blender, Stovetop

**Procedure: including prep, cooking, assembly, finishing**

- 1) Soak toasted dried chiles in boiling water until softened. Puree water, soaked chiles, and chipotle chiles in adobo sauce in a blender until smooth. Set aside.
- 2) Season diced beef with kosher salt and pepper. Using a Dutch oven on the stove at high heat, add canola oil and heat pot until oil is on the verge of smoking. Add seasoned beef and deeply brown beef on all sides. Remove beef from Dutch oven and set aside.
- 3) Add onions, garlic, cinnamon, cumin, allspice, and oregano to the pot and cook aromatics for 2 minutes until onions have softened and are almost translucent. Deglaze bottom of pot with 2 cups of chicken stock.
- 4) Return seared beef to the Dutch oven. Stir in chile puree and remaining chicken stock.
- 5) Bring mixture to a boil, then reduce heat to simmer. Simmer chili with Dutch oven lid slightly ajar for ~2 hours until beef is fork-tender, stirring occasionally,
- 6) After simmering, remove chili from heat and stir in masa harina and apple cider vinegar.
- 7) Serve hot.

**Notes :**

**Chili can be made ahead of service and held covered and chilled in a walk-in for up to 3 days.**