



st. patrick's day

SFS

SUPPLYING FOODSERVICE SOLUTIONS

SCHIFF'S FOOD SERVICE, INC.

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REUBEN nachos



Ingredients

About 8 oz yellow corn tortilla chips

(#250410)

1 cup sauerkraut, drained (#202120)

1/2 lb corned beef, shredded (#645017)

4 oz shredded Swiss cheese (#435127)

1/2 cup thousand island dressing (#210180)

Directions

Lightly grease a baking sheet and preheat the oven to 350°.

Spread half of the tortilla chips in one even layer.

Spread half of the sauerkraut evenly over the chips and then, spread half of the corned beef and cheese over the top. Drizzle half of dressing on top.

Spread remaining chips to create the second layer. Repeat the layers of sauerkraut, corned beef, and cheese on top. Drizzle remaining dressing and add some more cheese on top.

Bake for 15-17 minutes.

*Recipe adapted from willcookforsmiles.com



Does your menu include Colcannon? This traditional Irish dish includes mashed potatoes, cabbage or kale, and lots of butter! Scallions, leeks, onions or chives can also be added.

Try this dish with Idahoan potatoes and take advantage of the \$4/cs manufacturer coupon running until May 31, 2018!

SFS MEAT ROOM

SFS Beef for Stew

(#740475, 1/10 lb avg)...\$.10 off/lb

Beef Brisket CH CV

(#730415, 5/11 lb avg)...\$.10 off/lb

SFS Sausage Breakfast Link 2 oz FF

(#650041, 1/10 lb)...\$2.50 off/cs

SO Lamb Ground FF

(#750022, 1/10 lb avg)...\$.10 off/lb

DELI BRANDS

Raw Corned Beef Brisket 35%

(#645025, 2/13 lb avg)...\$.10 off/lb

Raw Corned Beef Brisket 20%

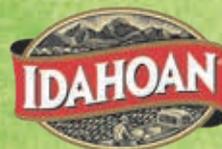
(#645018, 2/12 lb avg)...\$.10 off/lb

Cooked Corned Beef Rounds 10%

(#645017, 2/7 lb avg)...\$.10 off/lb

Shaved Cooked Corned Beef

(#645072, 6/2 lb)...\$1.20 off/cs



Signature Russet Mashed Potatoes

(#202722, 6/31.5 OZ)...\$50.74/cs

Tater Tumbler Appetizer Mix

(#202751, 4/32.9 OZ)...\$44.64/cs

Gluten Free Potato Crusting

(#202755, 5/36 OZ)...\$44.92/cs

Buttery Homestyle Potatoes

(#202753, 8/32 OZ)...\$51.28/cs

Premium Mashed Baby Red Potatoes

(#202759, 8/32.5 OZ)...\$47.72/cs

Roasted Garlic Mashed Potatoes

(#202726, 8/32 OZ)...\$47.64/cs

GUINNESS BRAISED SHORT RIB TACOS



*Recipe adapted from
mountainmamacooks.com

Don't forget the bar!

St. Patrick's day ranks fourth on the list of biggest drinking days. In fact, over 13 million pints of Guinness alone will be consumed worldwide on St. Patrick's Day.

non~foods

Beverage Napkins 1 ply
(# 272550, 8/500 ct)...\$11.99/cs

Sanitizing Tablets for Bar Sink
(# 271711, 6/150 ct)...\$30.89/cs

Bar Glass Wash Packets
(# 270701, 100/.5 oz)...\$24.79/cs

Bar Glass Sanitizing Packets
(# 270703, 100/.25 oz)...\$24.79/cs

Fryer Tuck Boil Out Packets
(# 270750, 24/8 oz)...\$33.99/cs

Magic Clean Mop Bucket Instant Dissolving
Pillow Packs
(# 270795, 120/.5 oz)...\$35.75/cs

For the short ribs:

2 lb boneless short ribs (# 730537)
1 bay leaf (# 264053)
2 tablespoons all purpose flour (# 226027)
1 tablespoon kosher salt (# 264715)
1 teaspoon black pepper (# 264283)
2 tablespoons olive oil (# 256511)
2 tablespoons tomato paste (# 204081)
1 teaspoon brown sugar (# 226137)
2 tablespoons balsamic vinegar (# 224222)
2 cloves minced garlic (# 510345)
1 small onion, thinly sliced (# 540060)
14 oz can Guinness or other Irish Stout

For the cabbage:

1 small head green cabbage (# 510151)
1 1/2 tablespoons olive oil (# 256511)
1/2 teaspoon kosher salt (# 264715)
1/4 teaspoon black pepper (# 264283)
1/2 cup Guinness or other Irish Stout

For the tacos:

corn tortillas (# 410610)
sour cream (# 405067)
parsley (# 510490) / chives (# 510330)

Place the short ribs in a large ziplock baggie with flour, kosher salt and pepper. Shake well until meat is thoroughly and evenly coated. Heat 2 tablespoons olive oil in a large cast iron skillet over medium-high heat. When the skillet is hot, add ribs and brown, without turning, 2-3 minutes per side.

Transfer ribs to a slow cooker. Add sliced onion and bay leaf to the pot.

In a small bowl, combine tomato paste, brown sugar, balsamic vinegar, and garlic. Pour the tomato mixture along with the beer over the ribs and onions. Cover and cook on low for 8-10 hours.

An hour before the ribs are done cooking, prepare cabbage.

Heat remaining 2 tablespoons olive oil in a skillet or cast iron over medium heat. Add cabbage and sauté 3-5 minutes. Turn heat up to medium high, add beer, salt and pepper, and simmer 15-20 minutes until beer is evaporated and cabbage is soft and starting to brown.

To serve tacos, shred short ribs (they should fall apart!) and place desired amount in tortilla. Top with some braised cabbage and a dollop of sour cream. Garnish with chives or parsley if desired.

MARKETING CORNER

The luckiest day of the year is upon us! This St. Patrick's Day some of the 34.5 million U.S. residents who claim Irish ancestry (and maybe some non-Irish as well) will be celebrating this extra green holiday. In fact, over 41.5 billion pounds of beef and over 2.5 billion pounds of cabbage are produced every year for St. Patrick's Day. However, while staples of St. Patrick's Day like corned beef and cabbage are certainly not going anywhere, we hope this flyer will inspire you to try some new takes on the classics. Have you ever thought of turning corned beef and cabbage into pizza toppings? Have you ever thought of turning a Reuben into nachos? You can use classic St. Patrick's Day ingredients to put a fun twist on pub food staples. Give these mash-ups a try and some luck just might come your way!

Lucky Items Closeout Sale

Ask your sales rep about our last chance closeout items. They could be your pot of gold!

F.F. OD Corned Beef Hash
(#470010, 4/5 lb)

F.F. OD Cooked Pastrami Rounds 10%
(#645022, 2/7 lb avg)

F.F. OD Cooked Corned Beef Round 10%
(#645015, 2/7 lb avg)

F.F. OD Roast Beef 0% Rare
(#645021, 2/7 lb avg)

F.F. OD 20% Raw Corned Beef Briskets
(#645019, 2/12 lb avg)

F.F. OD Roast Beef 20% Medium Rare
(#645010, 2/7 lb avg)

F.F. OD 45% Raw Corned Beef Briskets
(#645031, 2/17 lb avg)

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