

# BBQ Stak

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*From Senior Executive Chef Erin Wishon at Arrowhead Stadium*

Yield: 1 order Serves: Two People


## **Ingredients:**

- 12 oz. Criss-Cut Fries
- 1/4 cup of BBQ Sauce
- 1 cup Beef Burnt Ends, slow smoked
- 1/2 each Pablano Pepper
- 1/4 each Sweet Potato
- 1/2 each Corn on the Cob
- 1/4 each Red Onion
- 1/4 each Red Pepper
- 1/4 each Gala Apple Dehydrated
- Salt & Pepper to Taste
- 1/2 cup Pepper Jack Cheese
- 1/4 cup Milk

## **Directions:**

### **Apples:**

Wash and thinly slice apple rounds on a slicer. Place on parchment lined sheet tray and dry at 200 degrees for approximately 5 hours. Rough chop and set aside.



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## **Vegetables:**

Dice sweet potatoes and sauté until tender. Season and set aside.  
Remove corn kernels from cob. In a hot cast iron pan, add corn and allow to char before agitating. Once the desired char is reached, season and set aside.  
Clean poblano and red peppers by removing seeds, and finely chop.  
Toss all vegetables together and season more if necessary.

## **Beef Brisket:**

Cook for 15 hours at 205F  
Chop brisket into cubes and heat with BBQ Sauce.

## **Pepper Jack Cheese Sauce:**

Melt pepper jack American and whole milk over low heat.

## **Fry:**

In hot oil, fry the French fries until golden - crisp but tender.

## **Build Your BBQ Stak:**

Top waffle fries with melted pepper jack cheese sauce, bbq brisket, and vegetables mix  
Finish with a dusting of crispy apples and serve.