



Burnt Ends White BBQ Sauce Gemelli

*Classic Southern flavors of burnt ends tossed with a horseradish-spiked white BBQ sauce and **gemelli** pasta.*

Instructions

Cook the Barilla® pasta for half the time indicated on the package. Drain pasta and drizzle with some olive oil to prevent from sticking. Place pasta flat on sheet trays or hotel pans and cool in a blast chiller. Alternatively, cool it down in a walk-in cooler. Store in zip lock bags or sealed plastic container; refrigerate and use within several hours.

For Horseradish White BBQ Sauce:

Place all ingredients in large stainless steel bowl and whisk until combined well.

For each serving per order:

Heat ½ oz canola oil in large sauté pan over medium high heat.

Add 6 oz burnt ends and sauté for two minutes or until heated through.

Add 6 oz white BBQ sauce and 2 c. Gemelli pasta, toss until well combined and warmed through.

Ingredients

6 lbs. Barilla Gemelli

13 oz. canola oil

9 1/2 lbs. burnt ends from BBQ, chopped

18 cups mayonnaise

3 cups apple cider vinegar

1/3 cup minced garlic

3/4 cup brown mustard

2 tbsp kosher salt

1 cup prepared horseradish

2 tbsp black pepper

Nutritional Info

This information is per serving.