

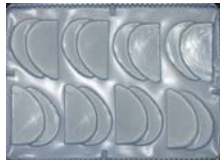


# Beef in Barbeque Sauce Puree

## What you'll need:

- 1 can of Thick-It® Beef in Barbeque Sauce Puree
- 1 Tbsp. plus 2 tsp. of Thick-It® Original Thickener
- 1 tray of slice molds

Yields: 5 slices (1/3 cup of product/ mold)



## Directions:

- Open 1 can of Thick-It® Beef in Barbeque Sauce Puree and pour contents into a large bowl.
- Using a measuring spoon, portion out 1 Tbsp. plus 2 tsp. of Thick-It® Original Powder Thickener and pour into the bowl containing the Thick-It® Beef in Barbeque Sauce Puree.
- Stir the Thick-It® Powder into the Thick-It® Beef in Barbeque Sauce Puree with a spoon until you no longer see the powder.
- Using a measuring cup, portion out 1/3 cup of the mixture, spoon contents into the mold and spread evenly.
- Repeat until all of the mixture is placed into the molds.
- Cover with plastic wrap and freeze overnight.
- Remove mold from freezer and pop out molded food.
- Microwave for 2 minutes and check for doneness.
- Enjoy!

For additional information, please visit [www.thickit.com](http://www.thickit.com) or call customer service at Precision Foods, Inc. at 1-800-442-5242.