



Beauty & The Beef

by Rich Belmont

If you are in Dubuque and you are looking for a new place to pick up a quick, inexpensive, delicious lunch you are in luck! That's because Dubuque's first food truck is probably just around the corner. Beauty & The Beef has been operating in and around the city since April and already has a following of 1,442 likes (and still counting) on Facebook. It's easy to see why. The sandwiches are all made from fresh ingredients, cooked to order and served hot.



Dan Kordell, Kathy Kordell and Teri Link

Beauty & The Beef is the brainchild of longtime friends Kathy Kordell, an attorney and Teri Link, a former Director of Junior Achievement. Neither one of them has previous food service experience but they both have 4 kids and are used to cooking for large groups. In fact, Teri has hosted a number of parties for more than 50 people at a time; she loves to cook and she is really good at it.

The two moms knew the people of Dubuque were ready to enjoy the culinary delights already provided by food trucks in many major US cities. They carefully planned their operation for months before opening and even designed their own food truck. Well, OK, it's really a 14 foot by 7 foot trailer. It was built by a Florida company specializing in food service vehicles to Kathy's and Teri's specifications. It is a full commercial kitchen equipped with freezer, refrigerator, flat top griddle, four burner stove with oven, two basket fryer, three compartment sink, hand washing sink, hot water heater and food storage cabinets. The trailer is a restaurant on wheels and must conform to the same health and safety standards adhered to by all restaurants. There is a requirement all food must be prepared in the trailer and it is subject to inspection by Dubuque Health Services at any time.

Beauty & the Beef operates two to three days per week and is usually open from 11:15 am to 1:15 pm. On the days it is serving lunch a message is posted on Facebook between 10 and 10:30 am advising their location. This late notice is necessary because Kathy and Teri must drive to their desired spot and make sure parking is available before they "drop anchor" as they like to say. By the way, this metaphor is appropriate. When three people are working in the trailer it has a tendency to rock and sway like a boat!



Now I know what you are thinking. You are probably saying what a cushy job these people have, they only work two hours a day, two or three days a week! Well, wait a minute. Actually kitchen prep begins at 8 am and cleanup isn't finished until about 5 pm. Then, too, there are private parties for local companies and groups on other days. It's also in the plan to be operating all year. Of course, a winter schedule will be weather permitting.

On most days there are about six lunches to choose from. There are a number of standard items and sometimes other sandwiches are put on the menu board to keep it interesting. The signature



item is The Bombshell (all the sandwiches have catchy food truck names) with tender slow cooked specially seasoned pot roast placed between layers of melted pepper jack cheese and grilled on rustic country bread (above).

Beauty & The Beef

Various locations, Dubuque, IA

563-580-6584

Facebook.com/beautyandthebeef

HOURS: Approximately 11:15 am to 1:15 pm

Usually 3 days per week

See Facebook page for days and locations.

RECOMMENDATIONS: The Bombshell, Chicago Beauty, The Pin Up, Hula Girl, The Southern Belle, The Other Woman

PRICES: Most Sandwiches: \$6.50

PAY OPTIONS: Cash, Debit, All Credit Cards, No Checks

TAKE OUT: Only **CATERING:** Yes



The Southern Belle is good old fashioned comfort food – grilled cheese sandwich consisting of bacon layered between slices of cheddar cheese. The Hula Girl is shredded chicken on provolone cheese topped with a pineapple ring, slivers of green apple and touch of balsamic vinegar on rustic bread.



The Pin Up is on the menu by popular demand. Tasty pulled pork, bacon and a little spicy Chorizo sausage are stuffed into 2 soft flour tortillas and topped with crisp coleslaw, salsa verde and crumbled Mexican cheese.



My favorite is called Chicago Beauty (above). Thinly sliced Italian beef is dipped in a flavorful au jus and placed on a bed of provolone cheese on a Chicago style roll. You can choose hot or mild giardiniera to enhance the flavor even more.

On a recent visit I enjoyed The Other Woman. This is a great vegetarian sandwich of seasoned ripe tomato slices enclosed in a double layer of melted mozzarella on rustic bread. I overheard someone order this with bacon. Now I'm thinking this takes a great grilled cheese and tomato sandwich and elevates it to a food fit for a king! So guess what I'm ordering next time!



The menu is always subject to change. Supplies on a mobile food truck are limited. And sometimes new entrées or stand-by specials are available. For example they might have The Hot Chick shredded chicken with fresh Bruschetta served on romaine. Or maybe the Hey Baby Doll which is two slammers filled with tender slow-cooked pulled pork smothered in homemade BBQ sauce.



There are also some tantalizing sides you can add to your order. These include French fries, fried pickle spears and these wonderful jack and bleu cheese sticks.

Gluten-free bread is also on hand if you need it.



Beauty & The Beef is available to cater private parties, birthdays, company picnics, family reunions and weddings. If you are planning one of these or similar events you should know several options are possible. For example, you can specify menu items and have your guests pick up their food whenever they want. Or you can use a ticket system to better control costs. Your guests simply present tickets for items they desire. Or you can specify dinner entrees to be served at a designated time. No matter how you plan your party your caterer brings not only the food to your location but the whole kitchen as well.

You will no doubt see me at the Beauty & The Beef trailer at all these happenings. After all, I'm a traveling foodie and their motto is "Hot Delicious Food on Wheels!"