



Five Bites!

Texas de Brazil Churrascaria, the world's largest Brazilian-American steakhouse brand, turns 20 on October 13, 2018. Renowned for its unique blend of Brazilian culture and fare complemented by the generous hospitality of Texas, the family-owned restaurant group opened in Addison, Texas as Texas de Brazil Grill House, changing its name in 1999 to better reflect the dining concept.

Here are five fun facts gathered from the first 20 years.

1. Texas de Brazil serves a ravenous appetite for authentic churrasco.

Today find [Texas de Brazil](#) in 57 locations serving 20 U.S. states and seven foreign countries. The brand has plans for another ten restaurants in the coming year.

2. Lime is king!

Over 20,800 limes (and over two tons) *per location* are used every year to mix up the refreshing Caipirinha, the national drink of Brazil made with Cachaca (a Brazilian spirit made with fermented sugar cane juice), fresh lime and sugar. Lined up, these limes would stretch 55 miles – the length of over 800 football fields – and over two tons per location!

3. Texas de Brazil is THE place to celebrate!

In the past year alone, guests celebrated at least 22,000 birthdays and marked over 18,500 anniversaries.

4. Grilling ONLY the gaucho way.

Most modern-day Churrascarias have switched to using a gas grill, but Texas de Brazil insists on roasting its meats over natural wood charcoal – the authentic gaucho method handed down through generations. This gives the meats a deeper and more intense flavor with just the right amount of smokiness.

5. Yukka Fries and Kimchi Rice?

While consistency in service and traditional favorites on each menu have helped build the restaurant brand's success, menus are tweaked to satisfy an international audience. For instance, yukka fries, Cream Cheese and Sweet Plantain sushi rolls, and Seaweed salad are found in Puerto Rico, while Mexico City offers a fresh Salsa Bar and South Korea features Kimchi Rice and Escondidinho (Shepherd's Pie), and in the UAE, turkey is a churrasco addition.

Want more? Just ask!

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