BEEF SHORT RIBS

Braised or slow-roasted, short ribs are a terrific alternative to the more expensive beef cuts. Comfort food is as popular as ever, and short ribs are a great example of that. When cooked properly, beef short ribs are tender and succulent. Whether a lunch special for a deli, a chafing dish at a catered affair, or an entree at a white tablecloth restaurant, this an item that works.

For menu suggestions and recipes please contact our corporate chefs: Bill Dougherty, CEC at ext 2162; or Chris Neary, CEC at ext 2481

<table>
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<tr>
<th>Item #</th>
<th>Description</th>
<th>Pack Size</th>
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<tr>
<td>14945</td>
<td>Beef Short Ribs 2&quot; Cut, Frozen 4 Bone Strip</td>
<td>1 # avg 1/20 lb</td>
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BRAISED SHORT RIBS

METHOD

• Season the flour and dredge the ribs.
• Heat a large braiser, add the oil, brown the ribs and remove from pot.
• Add the carrots, onion, garlic, and celery and sweat on high heat.
• Add the thyme and bay leaf, cook 3 to 5 minutes then deglaze the pan with the port and reduce by half.
• Place the ribs back in the pan and cover with beef stock and simmer until tender, about 1 ½ to 2 hrs.
• Remove ribs and keep warm.
• Reduce the stock until desired consistency is reached.
• Finish the sauce with horseradish, salt and pepper to taste.
• Plate the ribs surrounded by a bed of broad noodles and sauce the dish.
• Garnish with fresh thyme sprigs.

item #   amt   item
14945    6 lb  Beef Short Ribs
31890    ½ cup Extra Virgin Olive Oil
25880    1 cup Flour
99563    2 cups ½” Diced Celery
97870    2 cups ¼” Diced Onions
93860    2 cups ½” Diced Carrots
99719    3 tsp Minced Garlic
11441    4 cups Port Wine
91975    ¼ cup Fresh Thyme
97455    2 cups Diced Tomato
58966    2 cups Horse Radish, pressed
19710    1 gal Beef Stock
99353    3 pc Bay Leaf
to taste  Salt and Black Pepper