

Beef... Pork... Lamb... Veal...

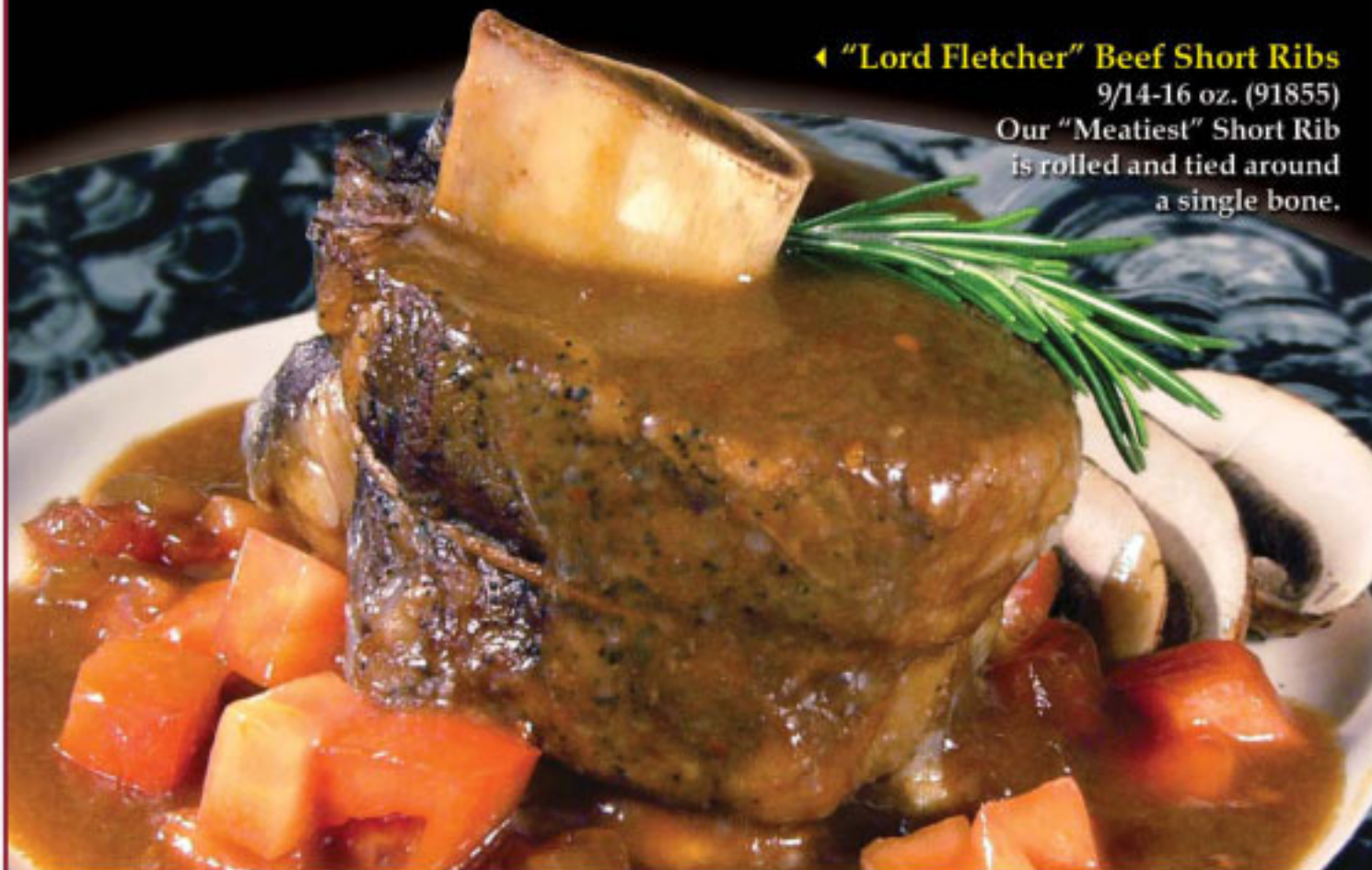


# Short Ribs, Shanks & Osso Bucco

## ◀ "Lord Fletcher" Beef Short Ribs

9/14-16 oz. (91855)

Our "Meatiest" Short Rib is rolled and tied around a single bone.



## **BRAISING BASICS**

Season the meat with salt & pepper or your own signature spice blend

Sear the meat on all sides in hot oil and remove

Sauté diced Mirepoix (carrots, onions & celery)

Deglaze with red wine and return the meat to the pan

Liquid, such as Demi-Glace, Espangole (basic brown sauce) or stock is added to cover the meat

Roast covered in a low oven (300°) for 2-3 hours until fork tender

