

Pricing reflects market conditions when originally created. Please re-price for accurate food cost today



Tonight's Special is...

Grilled Asian Short Ribs

These Certified Angus Beef Short Ribs are marbled perfectly and cut across the bone to enhance tenderness and speed up cooking time. Quickly grilling strips after marinating ensures a fast moving dinner that is easy to produce and is a succulent version to the typical "low and slow" braised short rib.

Item	Code	Cost
2 Thin Cut, Trimmed Beef Short Ribs	#N0236	\$5.03
1/3 Cup Sesame Oil	#9513	\$0.59
3 Tablespoons Peanut Butter	#8084	\$0.10
3 Tablespoons Brown Sugar	#16223	\$0.08
3 Tablespoons Curry Powder	#33492	\$0.18
3/4 Cup Soy Sauce	#5277	\$0.10
1/4 Cup Rice Wine Vinegar	#8227	\$0.35
2 Teaspoons Black Pepper	#33547	\$0.06
2 oz Ginger Root	#2145	\$0.17
2 Garlic Cloves	#2214	\$0.06
10 Green Onions	#2375	\$0.44
2 Cups Rice	#22811	\$0.27

In a blender or food processor combine; sesame oil, peanut butter, brown sugar, curry powder, soy sauce, rice vinegar and blend until smooth. Add black pepper to taste, grated ginger, garlic and minced onion. Pour mixture over cross cut short ribs, cover and marinate for two- four hours in the cooler.

Grill strips for three minutes per side while basting with extra marinade. Service over rice is classic but cous cous or creamy polenta are also great accompaniments.

Total plate cost	\$7.43
Suggested Sell Price	\$22.00
Food Cost	33.77%
Profit Dollars	\$14.57

Not Responsible for Typographical Errors.