



Tonight's Special is...

Balsamic Cherry Beef Short Ribs

Menu Applications

Item	Code	Cost
2 4oz cross cut beef short ribs, trimmed	#N0234	\$6.95/lb. or \$3.48/portion
2 tablespoons Cento olive oil	#33393	\$0.15
1 onion, chopped	#2266	\$0.04
2 stalks celery, chopped	#2182	\$0.09
2 carrots, chopped	#2172	\$0.08
8 sprigs fresh thyme	#2381	\$0.06
3 bay leaves	#33448	\$0.04
2 1/2 tbs Culinart beef demi-glace	#13720	\$0.08
4 cups Swanson beef broth	# 32055	\$0.53
1/3 cup Del Destino balsamic vinegar	#23093	\$0.27
2 cups pitted dried Bing cherries	#2045	\$0.56
1 tbs butter	#8908	\$0.14
salt and ground black pepper to taste	#34277 & #34278	
1 cup Burgundy wine		
1 cup cherry cola		

Tonight's Savings

Portion Cost
\$5.52

Suggested Sell
\$16.95

Food Cost
32%

Profit Dollars
\$11.43

1. Preheat oven to 350° F.
2. Sprinkle the short ribs with salt and pepper. Heat a heavy Dutch oven over medium heat until it is ready to sear meat. Using about 1 tablespoon of olive oil, sear ribs for 3 minutes on each side or until golden brown. Transfer ribs to a plate and set aside. Discard used oil.
3. Place remaining 1 tablespoon of olive oil in the pot over medium heat, and stir in the onion, celery, and carrots. Season with salt and pepper to taste and cook until the vegetables are soft, stirring frequently, about 8 minutes. Deglaze with the Burgundy wine; scrape and dissolve all the fond from the bottom of the pot. Bring the mixture to a boil, and simmer until the liquid is reduced by half, about 10 minutes. Stir in thyme, bay leaves, and demi-glace. Add the beef stock, cherry cola, and balsamic vinegar. Push the short ribs into the vegetable mixture so they are about halfway covered; spread cherries over the ribs. Pour any meat juices over the cherries; bring the short ribs to a boil over medium heat, and cover.
4. Place the covered pot into the preheated oven, and cook until the meat is tender and falling off the bones, 3 1/2 to 4 hours.
5. Remove the ribs to a holding pan. Skim fat from the cherry sauce, and strain all the cherries, vegetables, and juices through a fine-mesh sieve into a bowl. Discard the solids, and return the liquid back to the pot. Bring to a boil, and cook the sauce over medium heat until thickened, about 10 minutes, stirring frequently; whisk in butter. Serve sauce over the short ribs.