

# MENU



91009  
6/29 oz/cs



91026  
6/89 oz/cs

Baby Onions in  
Balsamic Vinegar

## Beef Short Rib with Cipolline Onions

### Beef Short Rib with Cipolline Onions

- 6 Beef Short Ribs
- 4 oz Haco Espagnole Sauce, finished
- 4 oz Cuisine Sante Tomato Soup Mix, finished
- 1 ea Leek (Sliced & Washed)
- 6 oz Whole Garlic
- 29 oz MENU Baby Onions in Balsamic Vinegar (Cipolline Onions)
- 2 oz Butter
- 1 cup Red Wine

### Beef Short Rib with Cipolline Onions

Braise the short ribs with water, espagnole sauce mix, tomato soup mix and the vegetables in a preheated oven at 350 degrees for 3 hours or until tender. Remove from oven and take out the ribs leaving the sauce. Strain the sauce into a sauce pan and reduce on the stove for 30 mins. Take the Cipolline onions drain and sauté in butter until caramelized, add to the sauce, then add the red wine and reduce the sauce again. Plate the short ribs and pour the red wine sauce over it. Garnish with thyme or as desired.