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Sous Vide Bone-In Short Ribs





All natural and simply seasoned, **Sysco Classic Sous Vide Bone-In Short Ribs** are braised and slow-cooked sous vide-style in their own juices, making them impeccably tender and flavorful. This innovative protein presentation offers a simple and affordable way to introduce a premium center-of-the-plate entrée on your menu. With their thaw, heat and serve format, these short ribs can be incorporated into a wide variety of dishes with grilled, pulled, seared, sauced or glazed applications. Their precise size, taste and quality will ensure satisfied customers with every bite.

Features and Benefits

- Timesaving; work has been done for you, product comes pre-cooked sous vide-style
- Sous vide is a French technique using a temperature-controlled water bath that requires 7 to 10 hours of cooking time to achieve tender, juicy meat
- Pre-portioning and precision cooking ensure consistent serving sizes and evenly cooked meat
- Consistent and safe product as cooked under sous vide cooking method in USDA-certified facility
- Ready-to-prepare product saves time and labor costs
- Cross-menu product versatility; can be used in multiple applications including center-of-the-plate, bowls, sandwiches and tacos
- On-trend protein allows operators to showcase signature sauces and glazes
- Beef short rib is currently on 10% of foodservice menus, with menu growth of 14% over the last 4 years
- Sous vide products have increased 186% on foodservice menus over the last 4 years¹
- Resolves labor challenges; 95% of foodservice operators need more value-add solutions for their business²

Sources:

1 Datassential Menu Trends, 2019

2 Technomic, 2019 State of the Foodservice Industry

Ingredients

BEEF, WATER, SEASONING (SALT, SPICES (BLACK PEPPER, WHITE PEPPER), DEHYDRATED GARLIC, CANOLA OIL), XANTHAN GUM

Menu Ideas

- **Korean-Style Short Ribs:** Braised bone-in short ribs glazed with gochujang BBQ sauce sprinkled with green onion and toasted sesame seeds, served with pickled daikon, carrot and onion slaw*
- **Short Rib Pho:** Vietnamese-style pho noodle soup with pulled braised beef short rib, bean sprouts, chiles, fresh herbs and lime drizzled with chili garlic sauce*
- **Braised Short Rib Tostadas:** Crispy fried corn tortilla shells topped with pulled braised beef short rib, guajillo pepper salsa, quick-pickled radishes, pepitas, pepita-flavored cream and cilantro sprig*
- **Short Ribs & Lentils:** Bone-in short ribs braised in red wine and fresh thyme served atop French lentils with bacon and vegetables*

*pictured

Preparation & Handling

- **Conventional Oven:** Preheat oven to 400°F. Remove short rib from packaging. Place short rib into an oven-safe pan and cover with aluminum foil. Heat covered for 20 minutes and then an additional 10 minutes uncovered. Remove from oven; allow to rest for 3 minutes. Serve.
- **Steamer and Water Bath:** Heat steamer or water bath to 190°F. Place unopened short rib package into steamer or water. Heat for 25 minutes. Remove package from water and let it rest, unopened, for 3 minutes. Serve.
- **Microwave Oven Method:** Place short rib package onto a microwave-safe dish. Pierce several small holes in the top of the package. Place in the center of the microwave and heat on full power for 4 minutes. Allow short rib to rest for 3 minutes before serving. Since oven temperatures vary, cooking times may require adjusting for best results.

SUPC	Pack/Size	Brand	Description
7086160	6/3.4 lb.	SYS CLS	BONE-IN SHORT RIBS

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