

SHORT RIB
CHOICE
ENTRÉE

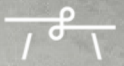


TABLE & TWINE



Short Rib



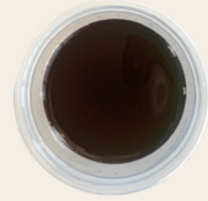
Sweet Potato
Fingerlings



Brussels
Sprouts



Demi-Glace



STEP 1

Preheat oven to 425°F (400°F for convection oven). Unwrap brown parchment paper and lay flat on a baking sheet. Remove short rib from plastic and place on parchment paper. Place fingerling potatoes alongside short rib and put in hot oven for 15-20 minutes, or until the short rib reaches an internal temperature of 145°F.

STEP 2

Heat a sautee pan over medium heat with 2 tablespoons of your preferred cooking oil. Sautee brussels sprouts for 3-5 minutes or until desired tenderness.

STEP 3

Transfer demi-glace to a microwave safe bowl and microwave for 15-30 seconds or until heated through. Serve immediately over heated short rib alongside sweet potato fingerlings and brussels sprouts.