



HOISIN GLAZED
SHORT RIB
SLIDERS

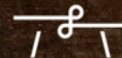


TABLE & TWINE

Short Rib



Contains Gluten

Sweet Chili Cabbage Slaw



Slaw Dressing



Contains Gluten

Slider Buns



Contains Gluten & Dairy

Miso Aioli



Contains Gluten

Wonton Chips



Contains Gluten

STEP 1

Preheat oven to 375°F [350°F for convection oven]. Remove twine from brown parchment package and place entire package on a baking sheet, keeping completely wrapped to retain moisture. Place in hot oven for 10-15 minutes* or until the short rib reaches an internal temperature of 165°F.

***FOR EVERY ADDITIONAL SERVING, PLEASE ADD 10 MINUTES OF COOKING TIME.**

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|------------------|-------------------|-------------------|-------------------|
| <u>1 SERVING</u> | <u>2 SERVINGS</u> | <u>3 SERVINGS</u> | <u>4 SERVINGS</u> |
| 10-15 MIN | 20-25 MIN | 30-35 MIN | 40-45 MIN |

STEP 2

In a mixing bowl, toss the sweet chili cabbage slaw in slaw dressing, set aside.

STEP 3

To build your sliders, first spread miso aioli on top on bottom buns. Then place short rib on bottom bun and top short rib with cabbage slaw and top bun. Serve immediately alongside House Made Wonton Chips.

COOKING TIMES MAY VARY, PLEASE MAKE SURE FOOD IS COOKED ALL THE WAY THROUGH BEFORE CONSUMING.