



CIDER BRAISED SHORT RIBS WITH BEER CHEESE RISOTTO

SYSCO HAMPTON ROADS

3204 Honaker Circle
Virginia Beach, VA 23453



CREATED BY

Jereme Nemeth

INGREDIENTS

1/2 cup	shaved brussels
1 tsp	blended olive oil
To Taste	kosher salt, to taste
1/2 cup	beer cheese risotto
2 ea	braised short ribs
1 tbsp	reduced braising liquid
1 tbsp	diced peppadew peppers
1/4 cup	fried beer cheese shallot straws
1/2 tsp	beer cheese granules

DESCRIPTION

Cider Braised Short Ribs, Beer Cheese Risotto, Scorched Brussel Chards, Beer Cheese Battered Shallot Straws, Beer Cheese Granules

INSTRUCTIONS

1. For brussels, heat oil in a medium sauté pan until right before smoking point. Add brussels in a flat layer and let sit until desired color is achieved. Remove from heat and give a few tosses, season to taste with kosher salt & set aside.
2. Gather ingredients for plating.
3. On a clean plate, spoon risotto evenly in 3 sporadic locations on plate.
4. Next at base of each pile of risotto add coked brussels, and then diced peppadews.
5. Now add short ribs in between piles, glazing the tops with reserved pan jus.
6. Next top short ribs with fried shallot straws.
7. Garnish with beer cheese granules & enjoy!

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200 Sales Avenue • Harrison, OH 45030 • 800.626.2308 • jtmfoodgroup.com