

## Grab & Go

PREP TIME 30 MIN | COOK TIME 10.5 HOURS | SERVES 10

### BEEF SHORT RIB SANDWICH

#### Method

1. Pre-heat oven to 210 ° C, dry heat. Place celery, carrots, onions, and garlic and oil in a gastronome tray. Place short ribs, bone side down fat side up. Transfer to the oven, cook for 10 minutes. After 10 minutes, remove ribs from oven and add tomato passata, brown sugar, red wine vinegar and beef stock. Turn ribs to bone side up cover with baking paper and aluminium foil into oven 90 ° C, 70% steam for 10 hours.
2. Remove ribs from oven, turn short ribs meat side up, place back in oven, uncovered at 160 ° C for 10 -15 minutes to caramelise the ribs. Remove from the oven and allow ribs to rest for
3. Take the bone out of the short rib, cut into slices.
4. Assemble sandwich. Place Ciabatta roll, toasted and buttered on a board, to with English spinach, tomatoes, sliced beef rib, cheese sauce and caramelised onions, place bread on top. Serve with rustic Kipfler potatoes.

#### INGREDIENT LIST

##### Beef

- MSA graded Beef Short Ribs 1 x 4 rack rib sets

##### Other ingredients

- 100g celery sticks, diced
- 100g carrot, diced
- 120g onion, diced
- 30g garlic, chopped
- 20mls oil
- 1.5kgs Tomato passata
- 185g brown sugar
- 50mls Red wine vinegar
- 1 litre beef stock

##### Serving Suggestions

- Ciabatta roll, toasted and buttered
- Cheese Mornay sauce
- Balsamic sweet onions
- English spinach
- Tomatoes
- Rustic kipfler potatoes

