



# Short Rib "Sloppy Joe"

with onion Kaiser roll



"The truth is, I am from here, and I cook with our ingredients and traditions."

*J. Besh*



# Short Rib "Sloppy Joe"

with onion Kaiser roll – serves 6

## Ingredients

*For the Sloppy Joes*

**2 1/2 pounds short ribs**

**2 stalks celery**, diced

**1 carrot**, diced

**1 onion**, diced

**1 clove garlic**, minced

**5 sprigs fresh thyme**

**1 tablespoon tomato paste**

**1 1/2 quarts veal stock**

*For the sauce*

**1/4 cup onion**, diced

**1 cup ketchup**

**2 tablespoons red wine**

**2 tablespoons Worcestershire**

**2 tablespoons honey**

**1/4 cup Dijon mustard**

**1 tablespoon creole spice**

*For assembly*

**6 buns**

**6 crispy onion rings**

**2 tomatoes**, sliced

**6 leaves of lettuce**

## Method

*For the Sloppy Joes*

Preheat the oven to 160 degrees. Season the short ribs with salt, pepper and creole spice. In a large roasting pan sear the short ribs on all sides until browned over high heat. Remove the short ribs from the pan and add celery, carrots, onions and garlic. Sauté until caramelized. Add the tomato paste and lightly caramelize.

Add the short ribs back to the pan along with the veal stock and thyme. Heat to a simmer. Cover the pan with foil and cook in the oven for 12 hours.

*For the sauce*

In a sauce pan over medium heat, sauté the onions until soft. Combine the rest of the ingredients in the pan and warm to combine.

To finish, remove the short rib meat from the bones and toss in the sauce. Place a spoonful of meat on the buns and top with an onion ring, a slice of tomato and lettuce leaf.

The American Sector

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