



Recipes

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Caribbean Short Rib Napoleon

Prep Time: 12 Minutes

Cooking Time: 2 Minutes

Serves 1

Ingredients:

6 Mission® Pre-cut Unfried Yellow Corn Tortilla Chips (06941)
Kosher Salt to taste
1 bottle Red Stripe® Lager Beer , reduced to ¼ cup
1/2 cup Demi Glace concentrate, prepared
1/2 cup Water
1 Tbsp. Granulated Sugar
1 Tbsp. Water
1/4 cup Dry Roasted Whole Peanuts , shelled
1/8 tsp. Kosher Salt
1/8 tsp. Black Pepper , ground
1/8 tsp. Nutmeg , ground
1/8 tsp. Allspice , ground
1/2 cup Commercially prepared Caribbean flavor Beef Short Ribs, braised
1/4 cup Green and Purple mixed Cabbage , very thinly shredded
1 Tbsp. Fresh Papaya , small dice
1 tsp. Thai Green Chile , thinly sliced

Directions:

1. Begin by deep frying the Mission® Pre-cut Unfried Yellow Corn Tortilla Chips in a 350° F fryer, until crispy. Drain and season with kosher salt to taste. Reserve warm.
2. Combine reduced Red Stripe beer, demi glace concentrate and water in a small saucepan and bring to a boil. Simmer for approximately five minutes; reducing to one full cup to incorporate the flavors; then reserve hot for plating.
3. To prepare candied peanuts, dissolve sugar and water in a small sauté pan; bring to a simmer over medium high heat. Simmer sugar/water for one minute, add peanuts and spices; decrease heat to medium and cook for an additional 3-4 minutes or until syrup starts to turn a caramel color. Transfer peanuts to a piece of parchment paper and spread out to cool and harden, at room temperature.
4. Remove short rib meat from the bone and shred braised short ribs into small chunks. Toss with two tablespoons of reserved Red Stripe® demi glace. Place in microwave safe bowl and microwave, on high, for 45 seconds. Reserve hot for plating.
5. To build the Napoleon, place one tablespoon of hot short ribs in the center of a dinner plate. Top with 3 fried Chips, shingled overlapping each other creating a round