

Chopped Short Rib Meatloaf

Servings: 20

INGREDIENTS

- 8 oz Rykoff-Sexton International™ forest-blend wild mushrooms
- 1 lb Cross Valley Farms® onions, sliced
- 5 ea Cross Valley Farms garlic, peeled and minced
- 1 ea Cross Valley Farms parsley, rough chopped
- 3 T thyme
- 6 ea eggs
- tt salt and pepper
- 5 lb Chef's Line™ chopped short rib, bulk
- 2 ea puff pastry sheet
- ½ c Rykoff-Sexton International whole grain mustard
- 1 qt veal demi glace (see right)

PREPARATION

Soak dry mushrooms in warm water for one hour or until soft and then rough chop. Caramelize onions until golden brown. Combine mushrooms, onions, garlic, parsley, thyme, eggs, salt and pepper and mix in with the chopped beef. Brush puff dough sheets with grain mustard. Place a 3" x 3" line of beef mixture long ways on the puff dough and roll tightly, making sure the ends are sealed. Brush outside with egg and place on a lined sheet pan. Bake at 350° in a convection oven until



internal temperature reaches 165°. Let rest for 10 minutes and slice into medallions. Serve with veal demi glace.

Veal Demi Glace

INGREDIENTS

- 1 qt veal demi
- ½ c whole grain mustard

PREPARATION

Warm demi and whisk in mustard.

