

MUSHROOM SMOTHERED PRIME RIB

Char-grilled prime rib smothered with a rich mushroom and onion sauce, and topped with fresh, diced tomatoes. *Suggested sell price: \$17.99.*



MUSHROOM SMOTHERED PRIME RIB

Yield: 1 Serving

ITEM CODE	DESCRIPTION	AMOUNT
426881	GFS Choice Boneless Beef Prime Rib, Rare	10 oz.
Recipe	Mushroom Smother	4 oz.
199036	GFS Large Tomatoes, diced	1 oz.
272396	Markon Cello Wrapped Parsley, chopped	1 tsp.

PREPARATION INSTRUCTIONS

Wash hands. Wash all fresh produce under cool running water; drain well. Place the prime rib on the hottest area of the char-grill. For rare, allow the prime rib to grill for 15 to 20 seconds. Turn over and grill for another 30 seconds, just to warm the interior. For further doneness, allow the prime rib to grill for a longer period. Place the prime rib on a warm serving plate. Ladle the mushroom smother across the prime rib. Top with diced tomatoes and parsley.

MUSHROOM SMOTHER

Yield: 64 Ounces

ITEM CODE	DESCRIPTION	AMOUNT
292702	GFS Vegetable Salad Oil	2 flz.
198307	Markon Diced Onions, 1/4" cut	12 oz.
242055	Markon Sliced Mushrooms, 3/16" cut	4 lb.
	Dry Red Wine*	12 flz.
537977	Brown Demi-Glace Sauce, prepared per package instructions	12 oz.
108308	GFS Iodized Salt	1 1/2 tsp.
225037	Trade East Ground Black Pepper	1/2 tsp.

PREPARATION INSTRUCTIONS

Wash hands. Heat a six-quart saucepan until very hot. Add vegetable salad oil. Add onions and sauté until translucent. Add the mushrooms and sauté until mushrooms have softened and released some of their liquid. Add dry red wine and bring to a boil. Lower heat and simmer until reduced by two-thirds. Add demi-glace sauce and bring to a boil. Reduce heat and simmer five minutes. Season with salt and pepper. Transfer to a covered container, label, and refrigerate until needed. *CCP: Product's internal temperature must drop from 140°F to 70°F within 2 hours and from 70°F to 40°F within 4 additional hours. CCP: Refrigerate at 41°F or below.*

*Available through the retail market.