

# Arrowhead Short Rib Melt

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## 8 Servings

### Ingredients:

- Short Rib Meat, 2 lbs
- Salt, 2 tbsp
- Pepper, 1 tbsp
- Oil, canola as needed for searing
- Onion, chopped, ¼ cup
- Carrots, chopped, ¼ cup
- Celery, chopped, ¼ cup
- Garlic clove, minced, 3 ea
- Thyme, 1 tbsp
- Bay leaf, 1 ea
- Merlot, ½ cup
- Beef stock, 2 cups
- Tomato sauce, 8 oz
- Corn starch, as needed for thickening
- Grated Parmesan, 1 cup
- Granulated Garlic, 1 tbsp
- Dried Parsley Flake, 1 tsp
- Dried Basil, 1 tsp
- Dried Chive, 1 tsp
- Texas toast, 16 slices
- Caramelized Onions, 2 cups
- Slice Havarti Cheese, 8
- Sliced White American, 8
- Butter, melted, 1 cup

### Short Ribs Method:

Season short ribs with salt and pepper. Sear in pan with oil and remove. Add carrots, celery, and onions and cook until tender. Add garlic, thyme, bay leaf, and deglaze with wine and stock. Add meat and cook until the meat is fall apart tender. Remove short rib and shred. Thicken liquid with cornstarch and add to short rib.

### Parmesan Mix Method:

Combine Parmesan, granulated garlic, parsley flake, basil, and chive

### Sandwich Method:

Brush one side of each slice of bread with butter and dip the buttered side in parmesan mix. Place American cheese on the unbuttered side of bread. Place 4 oz of short rib on cheese. Place ¼ cup of caramelized onion on short rib. Place 1 slice of Havarti cheese on onions. Place slice of bread on top, unbuttered side on the inside, parmesan and buttered side facing out. Griddle the sandwich on each side until the parmesan forms a golden brown crust