

Beef Short Rib French Onion Soup

by Chef Jaye Norris

Ingredients	Weight	Metric	Measure
Beef short ribs, cut in half	5 lb.		4 pcs each
Olive oil			2 Tbsp.
Vidalia onions (4 large)	5 lb.		4 each
Spicy garlic oil			2 Tbsp.
Herbs de Provence			1 Tbsp.
MINOR'S® NATURAL GLUTEN FREE VEGETABLE BASE			2 Tbsp.
Water			8 cup
Dry sherry			1/2 cup
Ementaler Swiss cheese (8 slices)			8 pcs each
Onion bread, toasted (4 slices)			4 pcs each

Procedure

1.	In a large 4" deep sauté pan, sear the short ribs until browned on all sides with 2 Tbsp. of olive oil.
2.	Pour out the oil and deglaze the pan with sherry.
3.	In a separate 6 qt. sauté pan, sweat the sliced onions with 2 Tbsp. of spicy garlic oil for about 5 minutes. Add herbs de Provence and sweat until translucent, about 2-3 minutes.
5.	Add MINOR'S® NATURAL GLUTEN FREE VEGETABLE BASE, water and dry sherry with pan drippings. Place the short ribs in the onions. Bring to boil and reduce to simmer for 90 minutes until rib meat is soft enough to begin falling off the bone.
7.	Pre-heat oven to 350°F.
8.	With a slotted spoon fill each of the 4 ramekins with plenty of onions. Top with beef short rib.
9.	Fill ¾ of the way with broth, top with slice of onion bread. Cover with 2 slices of cheese. Place in oven for 10-15 minutes until the cheese is melted.