



Balsamic Glazed BBQ Pork Shank

12 pcs./case
#56739

Duroc-sired pork shanks seasoned with an artisan barbecue rub, enhanced with a Modena balsamic reduction, and our Glace de Porc.



Pork Shank in Glace de Porc

12 pcs./case
#56734

Slow-braised Duroc-sired pork hind shank seasoned with an artisan spice rub, infused with our Classic Demi Glace de Porc.



Beef Short Rib in Classic Demi Glace

25 pcs./case
#56743

Slow-braised, seasoned block cut short ribs infused with our Classic Demi Glace de Veau.



Demi Glace de Veau Classic

#31506

Roasted special fed beal bones simmered with fresh mirepoix and herbs. Create a signature sauce by adding a single ingredient such as horseradish, mushrooms, or peppercorns.

TO SERVE

From Frozen

Hard rolling boil 25 minutes

To Hold Portions

If no sous vide stick – after hard boil, hold in pot on low heat. Product will stay hot.

From Thawed

- Hard rolling boil 12–15 minutes
- Shake pouch before opening to mix the demi
- This is best method for dinner hour
- Product will last 7–14 days in cooler

Freezer –OR– **Thawed to Pot to Plate = PROFIT**