



## Lucky's Wagyu Beef Long Ribs

### WAGYU LONG RIB

DB Lucky Order Code - 7508

### PRODUCT SPECIFICATIONS

Average Weight / Piece: 3-4 lbs

Average 7 bone per Rack

Pieces / Case: 8

Average Weight / Case: 30 lbs.

NAMP Code - 124

### PRODUCT VIDEO

<https://vimeo.com/364697489>



- Lucky's Long Ribs are from the back bones from under the Wagyu Beef Prime Rib or Rib Eye cut. Often overlooked, these very meaty beef bones weigh about 8 ounces each with thick very tender rich meat.
- Lucky's Long Ribs take longer to cook to unlock this umami rich meat preserved by the bones, but well worth the time and patience.
- Lucky's Long Ribs are an impressive presentation on their own and a signature accent atop another Lucky cut.

### Cooking Instructions

1. Heat oven to 165 degrees F.  
(but not higher than 175 degrees F.)
2. Place the entire long rib IN THE CRYOVAC BAG (do not open) on a sheet tray. Place on the middle or upper rack of the oven.
3. COOK for 24 hours without interrupting. If you need to hold slightly longer they are fine in the oven.
4. TO SERVE: Remove from the oven. Open the cryovac bag saving the juices as you may like. Slice into serving portions and enjoy.

