



Lucky's Wagyu Beef Short Ribs

WAGYU SHORT RIB

DB Lucky Order Code - 7506

PRODUCT SPECIFICATIONS

Average Weight / Piece: 4-4.5 lbs

Pieces / Case: 10

Average Weight / Case: 45 lbs.

NAMP Code – 130 Chuck & 123 Plate

PRODUCT VIDEO

<https://vimeo.com/363450673>



- Lucky's Wagyu Short Ribs come primarily from the chuck portion of the steer, but may include Short Ribs as they extend into the Short Plate Region.
- Lucky's Wagyu Chuck short ribs are extremely well marbled with a thinner fat cap than the Short Plate short ribs.
- Boneless, the delicious tender meat can be completely utilized in all your culinary creations.

Cooking Instructions

1. Heat oven to 165 degrees F.
(but not higher than 175 degrees F.)
2. Place the entire short 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 12 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.

