

BRAISED SHORT RIBS ROOT VEGETABLES AND WINTER AROMAS

Serves 4

Spiced Wine:

- 1 (750 ml) bottle Concha y Toro Cabernet Sauvignon-Merlot (or other good red wine)
- Pinch freshly grated nutmeg
- 3 star anise
- 3 cloves
- 3 cinnamon sticks, cracked with back of a knife
- ½ cup sugar
- 1 bunch fresh thyme
- 1 fresh bay leaf (or 2 dry)
- 1 orange, halved

Place all ingredients in a non-reactive, 2-quart sauce pan and bring to a boil. Immediately strain through a fine chinois and set aside.

Short Ribs:

- 4 (14-ounce, bone-in) beef short ribs, bound with twine
- Kosher salt to taste
- Fresh cracked black pepper to taste
- 4 ounces clarified butter
- 1 medium celery root, peeled, edges trimmed, large dice
- 2 medium carrots, peeled, edges trimmed, large dice
- 8 cippolini onions, peeled, quartered
- 1 head garlic, cloves separated and peeled.
- Spiced Wine
- 1½ quarts demi-glace, hot (can substitute chicken stock or water)

Preheat oven to 315 degrees. Season short ribs liberally and evenly on both sides with salt and pepper and set aside. Heat a 5-quart enameled cast iron pot over high heat and add clarified butter. Carefully add short ribs and sear to a deep brown color. Flip and sear the other side. Remove ribs to a rack and let rest. In the same pan, add celery root and carrots and sauté quickly to obtain color. Add cippolini onions and garlic and continue sautéing. With the pan off the burner, deglaze with the spiced wine. Return pan to heat and reduce volume by ⅔, or until the aroma of alcohol is gone. Return short ribs to the pan and pour over hot demi-glace. Bring back to a boil, taste broth and adjust seasoning, if necessary. Place a piece of parchment paper directly over the top of the meat. Place pot on the center rack of oven. Cook for about 2 hours, or until meat falls easily off the bone when pierced with a skewer. Remove pan from oven. Carefully remove short ribs and set aside. Strain off vegetables through a colander, reserving the sauce. Strain sauce again through a fine

chinois and return to the stove if necessary to reduce to sauce consistency. Pour sauce over the short ribs and vegetables. Keep warm or refrigerate until needed.

Horseradish Crème Fraiche:

- 2 ounces fresh horseradish, peeled and grated (can substitute prepared horseradish)
- 4 ounces crème fraiche
- Kosher salt to taste

Combine grated horseradish with crème fraiche and season to taste with the salt. Refrigerate until needed.

Parsnip Crisps:

- 1 large parsnip, peeled
- Canola oil for frying
- Kosher salt to taste

Preheat fryer to 325 degrees. With a wide peeler, slice parsnips gently into long strips. Line a tray with paper towels. Deep-fry parsnips until they start to brown on the edges. Remove to paper towels, season with kosher salt and, while still warm, detangle the strands to elongate. Set aside.

Witch's Brew:

- Pinch freshly grated nutmeg
- 3 star anise
- 3 cloves
- 3 cinnamon sticks, cracked with back of a knife
- 1 fresh bay leaf (or 2 dry)
- 2 cups water
- 4 oz dry ice (available from grocer/fish monger)
- 1 small pumpkin; hollowed out
- 1 rocks glass
- 1 wide and long, cylindrical candle holder
- dried leaves, branches, and autumn decorations

Combine nutmeg, star anise, cloves, cinnamon sticks, bay leaf and water in a sauce pan and bring to a boil. Allow to steep for 10 minutes. Keep hot. In the meantime, place the rocks glass in the hollowed out pumpkin and decorate the candle holder and pumpkin with the autumn decorations. Just before assembling, use cryogenic gloves or tongs to place the dry ice in a kitchen towel (**do not touch the dry ice with your bare hands**), Secure the top of the towel with your hand (with the dry ice at the bottom) and smash on the floor to break the dry ice. Using a spoon, pour the dry ice into the rocks glass.

Assembly

Pour the witch's brew into a saucier or teapot. Remove the twine from the short ribs and place into the bottom of 4, heated 12-inch round bowls. Top with the sauce and the vegetables. Spoon the horseradish-crème fraiche over the short ribs and prop the parsnip crisps on top. Bring the candle holder with the pumpkin and carefully set in the middle of the table. Next bring out the dishes to set in front of the guests. Before guests indulge, pour the witch's brew over the dry ice.

Additional Serving Suggestions:

Mashed Potatoes – Page _____