



Executive Chef Pete Page

Slow Braised, Wine Infused Boneless Beef Short Rib Roast
Honey Roasted Potatoes

Serves 8

INGREDIENTS:

2-4 pounds	Boneless Beef Short Rib Roast
To Taste	Kosher Salt and Fresh Ground Black Pepper
2 each	Yellow Onion, diced
1 cup	Diced Carrots
1 cup	Diced Celery
½ cup	Balsamic Vinegar
1 quart	Beef stock or broth
8 each	Garlic Cloves, peeled
4 each	Bay Leaves
4 cups	Cabernet Sauvignon
4 each	large russet potatoes, baked and cooled, cut in ½” slices
2 cups	Salad Oil
2 T.	Salt
1 tsp	Black Pepper
3 T.	Butter
2 oz.	Honey
4 cups	Prepared Stone Ground Grits
4 oz.	Heavy Cream
1 T.	Truffle Oil
1 T.	Kosher Salt
1 tsp.	Fresh Ground Black Pepper

INSTRUCTIONS:

Season the short rib top and bottom with Kosher Salt and Pepper to taste. Preheat Grill. Place short ribs on the grill and watch carefully for flare-ups. Brown well on top and bottom. Remove Short ribs from grill. In the bottom of a cast iron pan or casserole dish place diced onions, garlic, carrots, celery and bay leaves. Place Short Rib Roast over onion mixture and top with liquid ingredients. Add salt and pepper if desired. Top pan with lid or aluminum foil. Roast in a pre-heated 250 degree oven for 4-5 hours until ribs are fork tender. Remove from dish and strain remaining juice through a colander, reserving juice. Discard vegetables. In a heavy saucepan, simmer pan juices over medium low heat until liquid is reduced to half its volume. Serve as an accompaniment with rib roast

In a glass bowl place sliced onions and top with buttermilk and seasoning. Allow onions to sit at In a large sauté pan, heat salad oil. Fry potato slices until they are brown on top and bottom, and remove from heat. Allow to drain on a paper towel. In a small sauce pan melt butter. Add honey and seasoning and allow to mix. Lay potatoes on a cookie sheet and brush with butter mixture. Roast in the oven at 350 degrees for 8-10 minutes. Serve with short rib roast.