

BRAISED SHORT RIBS WITH POTATO-CELERY ROOT PUREE & BUTTER-ROASTED OYSTER MUSHROOMS



- 4 lbs bone-in short ribs, heavily seasoned with kosher salt and cracked black pepper
- 2 shallots, peeled, halved lengthwise
- 1 head garlic, halved crosswise
- 1 bottle Pinot Noir
- 2 cups beef stock
- 3 sprigs fresh rosemary
- 5 sprigs fresh thyme
- 2 sprigs fresh oregano
- 2 lbs yukon gold potatoes, 1" cubes
- 1 lb celery root, 1" cubes
- 1 1/2 cups heavy whipping cream
- 2 sticks unsalted butter
- 8-9 oz oyster mushrooms, hand-torn into bite sized pieces.
- 6 fresh sage leaves
- 3 tbsp all purpose flour
- 2 tbsp high-heat neutral cooking oil

SERVES 6

1. Preheat oven to 320 degrees.
2. In a large dutch oven, heat 2 tbsp of neutral cooking oil on high until smoking hot. Carefully add in the short ribs in batches, deeply browning all sides and set aside. Do not overcrowd the pan during this process. Allow the dutch oven to cool before discarding frying oil and wiping out any burnt bits that remain.
3. Into the dutch oven, bring to a boil the wine and beef stock until reduced by half. Add back in the short ribs, shallot, garlic, rosemary, thyme and oregano. Cover and place in preheated oven for 2 1/2 hours or until "fall off the bone" tender.
4. While the short ribs cook, prepare the accompaniments.
5. Boil the potatoes and celery root together until fork tender. Push through a food mill and whip with heavy cream and 5 tbsp of butter. Season with salt and pepper to taste.
6. Add 1 stick of unsalted butter and sage leaves to a sauce pan and heat over a medium flame, swirl and scrape the bottom of the pan allowing to brown, but not burn. Remove the fried sage and set aside. Pour herbed brown butter over the mushrooms and toss to coat. Season well with kosher salt and roast in oven until browned and crispy.
7. Once short ribs are done, remove cover and allow to bake for an additional 30 minutes to encourage browning and reduce the cooking liquid. Then remove short ribs, set aside and tent with tin foil until ready to serve.
8. Strain cooking liquid and wipe out dutch oven. Melt remaining butter (3 tbsp) and add AP flour to create a roux. Cook for 1-2 minutes until golden. Whisk in strained cooking liquid and allow to thicken into a gravy. Season to taste.
9. To serve, spread puree on the bottom of the plate, place a short rib on top with some roasted mushrooms and the gravy spooned over the top. Garnish with fried sage and fresh herbs.

CENTER OF EFFORT **PINOT NOIR** - Red Cherry, Black Tea, Sweet Oak