



BRAISED BEEF SHORT RIBS

BY VICTOR GIELISSE, CMC

INGREDIENTS

20 lbs Beef Short Ribs
4 lbs Mirepoix
2 T Tomato paste
2 bottles (1 liter each) Col di Sasso
6 gallons Brown Stock
2 ea Standard Sachet

METHOD

1. Split Ribs lengthwise.
2. Season and sear the Beef Ribs in a rondeau. Once both sides of the ribs are golden brown remove them and set aside.
3. Making pincage: Caramelize the carrots, then add the onions and caramelize with the already caramelized carrots. When onions are caramelized add tomato paste to the carrots and onions and caramelize the paste. When the paste is caramelized add the celery and sweat for 2 minutes.
4. Add the red wine and reduce by half.
5. Add the Beef Ribs and enough stock to cover them three fourths of the way up, add the sachet.
6. Braise the Ribs in the oven top covered until fork tender. Make sure to turn the ribs over every 15 minutes.
7. Reduce the braising liquid to consistency.
8. Strain through a chinois and hold for service

YIELD: 30 PORTIONS