

# **WILDFIRE®**

**STEAKS, CHOPS & SEAFOOD**

## **Braised Short Ribs**

**serves 4 people**

4 – 12 oz cut rectangles of cleaned, boneless short ribs

1 Tbsp kosher salt

1 tsp fresh ground black pepper

2 Tbsp olive oil

1 lb peeled carrots, sliced ½” thick

1 lb cubed onions, 1” square

12 oz sliced celery, ½” thick

¼ cup sliced garlic cloves, 1/8” thick

2 tsp minced, fresh rosemary

2 tsp minced, fresh thyme

2 ea bay leaves

2 cups red wine

1 cup balsamic vinegar

3 cups chicken stock

3 cups beef stock

1 cup diced tomatoes in juice

Make sure short ribs are cleaned of excess fat and silverskin. Season with salt and pepper on both sides. Place large sauce pan on high heat on stove. Add olive oil and brown meat on both sides. Remove short ribs from pan and add vegetables. Caramelize vegetables, then add garlic and herbs and cook for 2 more minutes. Pour in red wine and balsamic vinegar and cook down until half the liquid has evaporated. Then add chicken and beef stocks and tomatoes. Bring to a boil. Add short ribs back to pan. Place parchment paper over short ribs, then cover with aluminum foil or pan lid and place in a 350° convection oven. Cook in the oven for 2 hours. Remove pan from the oven and let sit for a half an hour. Remove short ribs from pan and cover with foil to keep warm. Strain sauce. Season with salt and pepper if needed. Add short rib pieces to sauce, and heat until hot. Serve with roasted root vegetables and mashed potatoes. Sprinkle with chopped parsley.

# **WILDFIRE®**

**STEAKS, CHOPS & SEAFOOD**

## **Roasted Root Vegetables**

**serves 4 people**

- ½ lb carrots, peeled, 1" cubes
- ½ lb sweet potatoes, peeled, 1" cubes
- ½ lb turnips, peeled, 1" cubes
- ½ lb parsnips, peeled, 1" cubes
- ¼ lb shallots, cut in half
- 1 tsp minced fresh thyme
- 1 tsp minced fresh rosemary
- 2 Tbsp olive oil
- 1 tsp kosher salt
- ½ tsp fresh black pepper

Toss all together in a stainless steel bowl and place on a sheet pan. Roast in a pre-heated 400° oven for 20 minutes.

## **Redskin Mashed Potatoes**

**serves 4 people**

- 1¼ lbs. skin on red potatoes
- 1¼ lbs. skin on russet potatoes
- 1 stick unsalted butter
- ½ cup heavy cream, scalded
- ½ cup half & half, scalded
- 2 Tsp kosher salt
- ¼ tsp fresh ground black pepper

Place potatoes in a large pot. Add enough water to cover potatoes. Bring to a boil. Reduce to a simmer until fork tender. Drain all water out of pot. Hand mash potatoes. Add remaining ingredients and mash until smooth and fluffy.