

Short Ribs with Aged Cheddar grits

Recipe courtesy of Chef Tom Fundero, Villa Creek Restaurant

Wine Pairing: 2003 Robert Hall Reserve Syrah

Short Ribs

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| 10 lbs Beef Short Ribs | 2 Sliced yellow onions |
| ¼ cup peeled garlic cloves | 4 dried avocado leaves * |
| 2 Oaxaca pasilla chilies * | 2 Guajillo chilies * |
| 2 Ancho chilies * | 4 chopped tomatoes |
| 1 tsp whole fennel seed | 1 tsp whole coriander seed |
| 1 tsp whole mustard seed | 1 tsp whole cumin seed |
| ½ stick of cinnamon | ½ cup toasted pumpkin seeds |
| 1 tsp achiote * | 2 cup red wine |
| 4 cups water | 4 cup chicken stock |
| 4 cups veal or beef stock | salt and pepper to taste |

Preheat oven to 300 degrees

In large rondeau, heat 1 cup olive oil over medium high heat. Brown short ribs in batches and remove from pan. Reduce heat to medium, and add onions, garlic, avocado leaves and chilies. Sweat onion for about 5 to 10 minutes then add the tomatoes, fennel, coriander, mustard seed, cumin, cinnamon, pumpkin seed, and achiote. Continue to sweat ingredients, stirring occasionally for 10 minutes. Add the red wine and reduce wine and reduce to au sec then add the ribs and all the stock and water. Stir and cover with a tight fitting lid. Place in preheated oven and allow to braise for 3 hours.

Remove pan from oven, carefully remove lid and check texture of ribs with tongs. If the ribs are soft to the touch they are finished, if they are still a little tough replace lid and put them in the oven for another 30 minutes. When finished, place ribs in a serving casserole and cover. In batches, carefully puree remaining braising liquid in a blender or with a stick blender. (Be careful when blending hot liquids)! Place pureed sauce in 8-quart pot and simmer slowly until reduced by a third. Salt and pepper sauce to taste, and ladle over ribs.

Aged Cheddar Grits

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| 1 cup white onion, diced | 2 cups 2% milk |
| 2 cups water | 1 cup cream |
| 1 Tbsp butter | salt and pepper to taste |
| 1 cup white or yellow corn meal (grits) DO NOT USE quick grits | |
| 1 cup high quality aged cheddar cheese crumbles | |

Sauté onion in butter over medium low heat in a 6-quart pot. When onions are soft and translucent, add liquids and bring to a boil. Reduce heat and add the grits slowly, stirring constantly. When grits start to thicken, continue cooking slowly and stir frequently, about 20-30 minutes. The grits should thicken to a soft mash potato consistency. Five minutes before serving stir in salt, pepper and cheddar cheese.

* You can find these items in a Mexican Market.