

Braised Short Ribs with Caramelized Horseradish Potato Puree

red wine + anise + thyme

Yield: 6 servings

Ingredients

Braised short ribs:

5 lbs short ribs
Salt and pepper
2 tablespoons olive oil
3 medium onions, roughly chopped
4 large carrots, roughly chopped
4 stalks celery, roughly chopped
5 cloves garlic, minced
¼ teaspoon anise seed
2 tablespoons flour
2 tablespoons tomato paste
1 750-ml bottle red wine
¼ cup balsamic vinegar
3 cups chicken stock
3 sprigs rosemary
5 sprigs thyme
10 sprigs parsley
2 bay leaves
¼ teaspoon lemon zest

Caramelized horseradish potato puree:

1 lb Yukon Gold potatoes, peeled and quartered
1.5 oz fresh thinly sliced horseradish (see Kayla's notes)
2 garlic cloves, thinly sliced
1 tablespoon olive oil + 1 tablespoon butter



1 tablespoon heavy cream
Salt and pepper

Directions

Braised short ribs:

Preheat the oven to 350°F. Season short ribs with salt and pepper on all sides. Heat the olive oil in a large pot over medium-high heat. When the oil is hot, work in batches to sear the short ribs on all four sides (you want to hear a sizzle so the meat forms a crust). Remove the ribs to a plate and repeat until all of them are seared. To the same pot, add the onions, carrots and celery. Cook until soft and slightly brown. Add the garlic and anise seed. Cook for another 2 minutes. Stir in the flour and tomato paste until well combined. Let cook for a couple of minutes. Stir in the wine and balsamic vinegar. Add the short ribs back to the pot. Bring the liquid to a boil. Reduce to a simmer and cook for 20 minutes. Add the chicken stock, rosemary, thyme, parsley, bay leaves and lemon zest. Bring to a boil. Cover the pot and transfer it to the oven for 2 ½ hours. You can either remove the short ribs and strain the sauce, or just dig right into the pot and eat the vegetables as well.

Caramelized horseradish potato puree:

In a large pot, cover the potatoes with cold water. Bring to a boil over high heat and then reduce to a simmer. Cook potatoes until tender, about 20 minutes. Meanwhile, bring water in a small saucepan to a boil. Add the horseradish and garlic. Boil for 2 minutes. Use a slotted spoon to remove the horseradish and garlic to a paper towel-lined plate. In a small sauté pan, heat the olive oil and butter over medium heat. Add the horseradish and garlic to the pan. Cook until slightly brown and soft. When the potatoes are tender, drain them. Pulse the potatoes in a food processor. Add the caramelized horseradish and garlic with all of the olive oil and butter from the pan. Add the heavy cream. Process until smooth. Season with salt and pepper to taste.

To serve:

Serve a mound of caramelized horseradish potato puree on a plate with the short ribs on top. Spoon the sauce from the short ribs over the entire dish. Garnish with fresh thyme leaves.

Kayla's Notes

I buy fresh horseradish and use a vegetable peeler to peel the rough, outer layer. Using a very sharp knife, I slice the horseradish (and garlic, too) paper thin, or as thin as possible. You could also use a mandolin, but I find it easiest to just slice them myself.