

Bistro Jeanty's
Braised Kobe Beef Short Ribs With Horseradish Cream
Paired with Showket 2005 Cabernet Sauvignon
(Serves 8)

4-5 lbs. Kobe beef short ribs – about 8-10oz. each

For the brine

1/3 cup kosher salt
1/4 cup brown suga
1 Tbls. Juniper berries
3 ea. bay leaves
1 gallon water

For the braising

2 ea. medium ylw. onions – 1” rough dice
3 ea. carrots – 1” rough dice
2 stalks celery – 1” rough dice
4-5 sprigs fresh thyme
2-3 sprigs fresh sage
1 ea. bay leaf
1-1/2 cups red wine (cabernet sauvignon)
1-1/2 gallons brown veal stock

For the horseradish cream

1 cup sour cream
2 Tbls. Grated fresh horseradish (or prepared)
1/2 tsp. kosher salt
1/4 tsp. black pepper

For the brine

Place all ingredients in large pot and bring to a boil. Cool the brine completely, preferably in an ice bath. Well cool marinate short ribs for 4-6 hours in refrigerator. Note – brine may be frozen or used twice before discarding.

For the horseradish cream

Very simply mix all ingredients, cover and refrigerate until ready to use.

For the braising

Rmove short ribs from brine and pat dry, lightly season with salt and pepper. In a large roasting pan or sauté pan sear and brown all sides of the short ribs. Remove from pan and place in the diced vegetables and allow to brown. Add red wine and simmer until red wine has reduced its volume by 3/4. Place short ribs back in pan and just barely cover with brown veal stock. Cover and place in a 300-325 degree oven and slowly simmer until tender, turning occasionally (about 3 hours.) Carefully remove ribs from braising liquid, cover and keep warm. Strain braising liquid and reduce liquid until it coats the back of a spoon – “sauce consistency,” double check seasoning. We think ribs are served best over mashed potatoes. Drizzle with reduced braising liquid and top with horseradish cream and chopped parsley.