

Chef Ryan Alabaugh of Sergios in University Circle, Cleveland, Ohio
presents
Pelissa Short Ribs with Celery Root Puree & Zinfandel Reduction
paired with
Napa Wine Company 2004 Zinfandel

INGREDIENTS:

6 8 oz. Boneless Short Rib Pieces (Prefer Neiman Ranch)
2 Bottles of NWC 2004 Zinfandel
½ Gallon Beef Stock
Kosher Salt
Cracked Pepper
2 Spanish Onions
4 Heads Celery Root Skinned, cubed and parboiled to soft
2 Sticks Butter
½ Cup Red Wine Vinegar
¼ cup sugar
1 cup cream

TO PREPARE SHORT RIBS:

Preheat oven to 300 degrees. Cover ribs with ½ bottle Zinfandel (Pour yourself a glass), Beef stock, chopped onion, salt and pepper to taste, and 1 stick butter. Cover and place in oven for 3 hours or until falling apart. Save some liquid and thicken with a roux for a delicious gravy to go on celery root.

TO PREPARE PUREE:

In a cuisinart or blended puree celery root with cream and 1 stick butter, salt and pepper to taste.

TO PREPARE REDUCTION:

Reduce 1 Bottle Zinfandel, vinegar and sugar to a syrup (pour yourself another glass).

Serve hot and drizzle reduction on whole plate.
Serves 6