



SPOTLIGHT RECIPE

# RED WINE-BRAISED BONELESS SHORT RIBS

GREENS, KING OYSTER MUSHROOMS,  
CHIVE MASHED POTATOES, BLACK TRUFFLE AU JUS

Beef short ribs are slow-cooked in a deep, flavorful red wine sauce. The black truffle au jus and chive mashed potatoes add a layer of richness, with the chives offering a hint of oniony brightness to cut through the decadence. The king oyster mushrooms and the bitter greens contribute an additional savory, meaty and earthy element.

SERVES 6



For ingredients and  
cooking directions, please  
scan the QR code.

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### INGREDIENTS

#### Short Ribs

- 4 pounds boneless beef short ribs
- 1 teaspoon salt and pepper
- 2 tablespoons olive oil
- 1 medium onion, diced
- 1 large carrot, peeled and diced
- 2 celery ribs, diced
- 5 garlic cloves, minced
- 4 tablespoons tomato paste
- 2 cups red wine
- 5 cups beef stock
- 6 sprigs thyme
- 3 sprigs rosemary
- 3 bay leaves
- 2 tablespoons black truffle oil

#### Bitter Greens, King Oyster Mushrooms

- 1 tablespoon olive oil
- 4 garlic cloves, chopped
- 1/2 teaspoon salt and black pepper
- 1 pound oyster mushrooms, sliced
- 1 bunch mustard greens
- 2 heads endive, cut into 6 pieces
- 1 radicchio, cut into 6 pieces

#### Chive Mashed Potatoes

- 3 pounds Yukon Gold potatoes, peeled and cut into chunks
- 1/2 gallon water
- 5 tablespoons butter
- 1 cup heavy cream
- 1/2 teaspoon salt and black pepper
- 1/4 cup fresh chives, chopped

### DIRECTIONS

#### Short Ribs

Preheat the oven to 300 F. Season the short ribs with the salt and pepper. In a pan, sear the ribs on all sides. Take the pan out, set it aside. Add the onion, carrot and celery to the pot. Sauté until the vegetables soften and brown, 5 to 8 minutes. Add the garlic and tomato paste, cooking 2 to 3 minutes.

Deglaze the pan with the red wine, add the beef stock and return the seared short ribs to the pan. Add the herbs. Cover and let it cook for 3 hours.

Remove the short ribs. Strain the braising liquid through a fine-mesh sieve. Return the strained liquid to the pot and simmer over medium heat until it has reduced and thickened into a sauce that coats the back of a spoon. Add the black truffle oil to the sauce.

#### Bitter Greens, King Oyster Mushrooms

Add the olive oil to a pan. Sauté over medium-low heat for 5 minutes. Add the garlic, salt and pepper to the mushrooms, mustard greens, endive and radicchio and cook until the greens are tender.

#### Chive Mashed Potatoes

Place the peeled potatoes in a large pot and cover them with the 1/2 gallon of water. Bring to a boil, then reduce the heat to a simmer and cook until the potatoes are fork tender, 20 to 25 minutes. Drain the potatoes thoroughly. In a bowl, add the potatoes, and then mix in the butter and the cream until the potatoes are creamy and smooth. Add the salt, pepper and chives.

