



## ROOM 39

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### **Braised Short Ribs with Celery Root Puree**

#### *For the Braised Short Ribs*

##### **Ingredients:**

3 short ribs, 3 bone 3 inches wide  
2 yellow onions, rough chopped  
3 ribs celery, rough chopped  
2 carrots, rough chopped  
4-5 bay leaves  
2 btls red wine  
kosher salt and black pepper

##### **Method:**

Marinate the short ribs by combining all the ingredients in a large container. Place in refrigerator overnight or at least 12 hours.

Preheat oven to 325°. Remove short ribs, dry off completely, season with salt and pepper and sear all sides. Meanwhile strain the wine, reserving the vegetables, and bring up to a simmer. Arrange ribs in a roasting pan, place the vegetables on top and pour in the simmering wine. Cover tightly and place in the oven. Cook for 2 hours and check for tenderness. Short ribs are done when falling off the bone but still having some shape. When cool enough to handle, remove meat carefully from the liquid and cut into portions. Only serve the best and meatiest parts. Save the rest to snack on.

Sauce method: Reserve some of the wine and slowly mount with some butter.

#### *For the Celery Root Puree:*

##### **Ingredients:**

1 pound celery root, peel and cut into cubes  
1 small yellow onion, rough chopped  
2 cloves garlic  
¼ cup milk  
3 T butter

##### **Method:**

Combine the celery root, onion and garlic with enough cold water to cover in a large enough pot. Bring to a boil and cook until the root is soft, then strain and run through a food mill. Immediately fold in the butter and milk. Serve.