

## Chef from the Hood Recipes



**Chef:**

Paul Schroeder

**Restaurant:**

Monti's Rotisserie & Bar

**Recipe:**

Short Rib Ragu

### Ingredients

**Into a container place:** 16 (2<sup>2</sup> cut) **beef short ribs**. Add: 2 cups mirepoix (mirepoix is equal amounts of diced **celery, carrot & onion**); 1/2 bunch **fresh thyme**; 3 whole **bay leaves**; 2 tablespoons drained **anchovie filets**; 1 teaspoon EACH ground **allspice & cloves**; and enough **red wine** to cover all. Marinate, covered for about 48 hours in the refrigerator.

Heat a large dutch oven pot, and add a bit of oil. Remove ribs from marinade, and pan sear each, turning until browned. Set ribs aside. Remove mirepoix from the marinade with a slotted spoon and brown in same pot. Set mirepoix aside with ribs. Use a little of the marinade liquid to deglaze the pot. Then add all of the remaining marinade and an equal amount of brown meat stock to the pot. Simmer until liquid is reduced by 1/3. Place ribs & mirepoix back in the pot. Cover, cook in a 250° oven for 8 hours or overnight. (Or 5 hours at 350°)

Remove ribs from pot. The meat will fall off the bones. Set meat aside. Discard all bones plus the bay leaves & woody thyme stems from the pot. Blend liquid 'sauce' from the pot. Strain & set aside this sauce.

Boil 1 pound of **dry Italian rigatoni pasta** in salted water until al dente. Drain & set aside. Place the meat and some of the sauce in the pasta pot to heat. Drain & dice 4 or 5 **canned Roma (pear) tomatoes** and add to the sauce. Stir in 4 tablespoons of **grated cheese (Pecorino Romano or Parmesan)**. Add 4 tablespoons **soffrito** and 4 tablespoons **garlic butter**. Add cooked rigatoni. (Add more sauce to the pot if it needs more liquid). When all is heated through, plate servings. Grate **fresh horseradish** or more cheese over the top of each plate!

A most popular entree at Monti's, this fabulous ragu is a labor intensive dish to make. But once you taste it (at home or at Monti's), you'll agree it's worth all the effort. Chef Schroeder has included his easy recipes for soffrito and garlic butter; both used here to flavor the ragu. These compounds pack a wallop of flavor and keep well in the refrigerator. Use them to jazz up crostini, a side of pasta or rice or to top broiled meat or fish. Recipe serves 4.

**Soffrito:**

chop 1 **fennel bulb**; 1 **onion**; 1 large **carrot**; 2 cloves **garlic**. Pan sweat in **olive oil**. Grind to a paste, adding oil if needed.

**Garlic Butter:**

Mince 1 shallot; 4 cloves garlic; & a handful of Italian parsley leaves. Blend with 1 tablespoon lemon juice; 1/4 pound (1 stick) softened butter & salt to taste. Shape into loaf, chill.