

Chef from the Hood Recipes



Chef:

Colin Bruce Campbell, Pastry Chef-Owner Diane Albracht & Bartender-Owner David Albracht

Restaurant:

Pignoli American Bistro in Occidental, California

Recipe:

Guinness Braised Short Ribs with Mashed Garlic Yukon Golds!

Pignoli owners Diane and David Albracht have had these short ribs on their menu since opening day. Diane says, "Our chef Bruce Campbell has made them even better with the addition of red wine." Bruce uses boneless ribs at the restaurant but says the bone-in cut is equally as good and less expensive for the home chef. With potatoes, it's a hearty main course for six.

Ingredients

- ❖ short ribs (4 lbs boneless OR 6 lbs English-cut bone-in)
- ❖ Kosher or sea salt and fresh ground black pepper
- ❖ 1/4 cup cooking oil (Spectrum Canola Oil)
- ❖ 4 stalks celery, 4 carrots & 2 onions; all cut into 1" chunks
- ❖ 4 whole, peeled cloves of garlic
- ❖ 4 bay leaves (Morton & Basset)
- ❖ 1 teaspoon whole black peppercorns (Morton & Basset)
- ❖ 1 cup red wine (Pacific Palate)
- ❖ 1 quart Guinness (or other stout beer)
- ❖ 1 tablespoon tomato paste (Muir Glen)
- ❖ 2 quarts beef stock (Imagine brand)

Preparation

Season ribs all over with salt & pepper. Heat oil over a medium to high flame in a large, thick-walled, ovenproof pot or Dutch oven with a tight-fitting lid (cast iron is good - pot must be large enough to hold ribs in a single layer). Preheat oven to 350°. Sear ribs in batches, turning until well browned all over. Set ribs aside on a plate as you go. After ribs are seared, pour off and discard half the oil and fat left in the pot. To remaining liquid add celery, carrots, onions and garlic. As they begin to brown add wine, beer, bay leaves, peppercorns and tomato paste. Add ribs, fitting into a single layer. Pour beef stock over all and bring to a boil. Cover with lid and place in oven for 2 & 1/2 hours or until meat pulls apart easily. Remove meat from pot and set aside in a warm place. Reduce liquids to half by placing pot over a medium to high flame and stirring occasionally. Plate ribs with warm mashed potatoes, add sauce and serve.

Garlic Yukon Gold Mashed Potatoes

Ingredients

- ❖ 6 large Yukon Gold potatoes, peeled and quartered
- ❖ 6 cloves garlic, peeled
- ❖ 1 teaspoon horseradish (Beaver)

- ❖ 1 stick butter (Clover)
- ❖ 1 cup buttermilk (Clover)
- ❖ Kosher or sea salt & white pepper (Morton & Basset Spices)

Preparation

Place potatoes and garlic in a pot and add just enough water to cover. Boil for about 17 minutes or until a knife easily pierces potato. Drain and mash with rest of ingredients. Add salt and white pepper to taste.