

Elevated Holiday Beef Short Ribs

Recipe by Joey Taylor



Beef Short Ribs (Sous Vide)

Ingredients:

- 3-4 lb beef chuck short ribs

Directions:

1. Trim fat off the ribs.
2. Season the ribs (Meat Church & HC Black).
3. Smoke at smoke setting (125°-135°) for 3 hrs.
4. Sous vide at 180° for ~7hrs (until tender).
5. Let rest in sous vide bag for 20-30 min.
6. Torch meat until a little crispy.

Goat Cheese Mashed Potatoes

Ingredients:

- 3 lbs large Yukon gold potatoes, peeled and cut in 3/4-inch chunks
- 5 large garlic cloves
- Kosher salt and freshly ground black pepper
- 7 to 8 oz garlic-and-herb goat cheese, at room temperature, such as Montrachet
- 4 Tbsp (1/2 stick) unsalted butter, at room temperature
- 1 1/2 Cups sour cream

- 1/2 Cup half-and-half or milk
- ½ Cup freshly grated Parmesan cheese

Directions:

1. Preheat the oven to 375 degrees F. Place the potatoes, garlic and 1 tablespoon salt in a large pot with enough water to cover the potatoes. Bring to a boil over high heat, reduce to a simmer and cook for 20 to 25 minutes, until very tender.
2. Drain the potatoes, add garlic and process them together through a food mill fitted with the coarsest blade set on top of a bowl. While the potatoes are still hot, stir in the goat cheese, butter, sour cream, half-and-half, 4 teaspoons salt and 2 teaspoons pepper until smooth.
3. Pour the mixture into a 9x12x2 inch oval baking dish, smoothing the top. Sprinkle the parmesan on top and bake for 30 to 40 minutes, until lightly browned.

Truffle Demi-Glace

Ingredients:

- 1 container of demi-glace
- 1 Tbsp of truffle butter
- 6 oz of red wine
- Salt and pepper

Directions:

1. Mix together demi-glace and red wine in a stock pot.
2. Cook over medium and reduce by half.
3. Add salt and pepper to taste.
4. Whip in 1 Tbsp of the truffle butter.