

Hawks

RECIPE

SHORT RIB

5530 DOUGLAS BOULEVARD, GRANITE BAY *California.* 95746

RESERVATIONS: 916-791-6200

HAWKS SLOW ROASTED SHORT RIBS

SERVES 4

INGREDIENTS:

4EA. SHORT RIBS , 1# EA. OR 1 WHOLE PLATE SHORT RIBS

BONES REMOVED, ROLLED AND TIED LIKE A ROAST

GRAPSEED OIL

3# YELLOW ONIONS, THINLY SLICED

4 CLOVES GARLIC , MINCED

5 SPRIGS THYME

1 BAY LEAF

SALT

BLACK PEPPER

METHOD:

PREHEAT OVEN TO 325 DEGREES. SEASON THE SHORT RIBS LIBERALLY WITH SALT AND COARSELY CRACKED BLACK PEPPER. COAT THE BOTTOM OF A LARGE FRY PAN WITH GRAPSEED OIL AND PLACE OVER HIGH HEAT. WHEN THE OIL BEGINS TO SMOKE, CAREFULLY SLIDE THE SHORT RIBS INTO THE PAN, LEAVING SPACE IN BETWEEN EACH PIECE OF MEAT. REDUCE THE HEAT SLIGHTLY AND COOK UNTIL BROWNEED ON ALL SIDES. SET ASIDE. IN A HEAVY BOTTOM POT FITTED WITH A LID, SWEAT THE ONIONS AND GARLIC IN GRAPSEED OIL OVER LOW HEAT UNTIL SOFT AND TRANSLUCENT, APPROXIMATELY 30 MINUTES. DO NOT BROWN THE ONIONS. PLACE THE BROWNEED SHORT RIBS IN A SNUG FITTING ROASTING PAN AND COVER WITH THE ONIONS. COVER THE PAN. PLACE IN A 325 DEGREE OVEN FOR 3.5 HOURS IF USING INDIVIDUAL PORTIONS, OR 8 HOURS IF USING A WHOLE PLATE SHORT RIB . THE RIBS SHOULD BE SPOON TENDER AND READY TO FALL OFF THEIR BONES. IF USING BONELESS , ROLLED AND TIED SHORT RIBS, COOL COMPLETELY, UNTIE AND PORTION. STRAIN THE ONIONS AND LIQUID THROUGH A FINE MESH SIEVE, RESERVING THE LIQUID.

REHEAT THE SHORT RIBS IN THE STRAINED JUS.

THE SHORT RIBS CAN BE SERVED AT THIS POINT, OR CHILLED AND REHEATED TO SERVE ANOTHER DAY.

TO MAKE A PAN SAUCE:

STRAIN THE JUICES FROM THE PAN AND DEGREASE. STRAIN THROUGH A CHINOIS, OR FINE MESH SIEVE,

BRING TO A SIMMER, AND MOUNT WITH 4 TABLESPOONS CHILLED BUTTER.

GLAZED CARROTS AND ENGLISH PEAS

SERVES 6

INGREDIENTS:

1 CUP BLANCHED, SHOCKED IN ICE WATER ENGLISH PEAS

8EA. CARROTS, PEELED AND CUT INTO BATONS

4OZ. CHICKEN STOCK

2OZ. BUTTER

1 EA. ROSEMARY SPRIG

½ BU. CHIVES, FINELY CUT

METHOD:

PLACE THE PEAS AND CARROTS IN A LARGE SAUTÉ PAN OVER MEDIUM HEAT. ADD 4 OZ. HOT CHICKEN STOCK AND THE BUTTER. BRING TO A BOIL AND REDUCE THE HEAT TO MEDIUM. ADD THE ROSEMARY. SEASON WITH SALT AND BLACK PEPPER. KEEP THE PAN OVER MEDIUM HEAT, REDUCING THE CHICKEN STOCK UNTIL IT BECOMES A GLAZE. AT THIS POINT, IF THE VEGETABLES ARE NOT TENDER, ADD MORE STOCK AND CONTINUE COOKING. CONTINUE IN THIS FASHION UNTIL THE VEGETABLES ARE TENDER AND THE CHICKEN STOCK HAS FORMED A GLAZE. ADJUST THE SEASONING AS NECESSARY AND SERVE.

POMMES PURÉES

SERVES 4

INGREDIENTS:

2 LBS YUKON GOLD POTATOES, PEELED

1 ½ CUP WHOLE MILK, WARMED

16 T UNSALTED BUTTER, CUT INTO SMALL PIECES, CHILLED

KOSHER SALT, TO TASTE

METHOD:

PLACE THE YUKON GOLD POTATOES IN A POT WITH ENOUGH WATER TO COVER THEM BY AT LEAST 3 INCHES. BRING THE WATER TO A SIMMER AND SEASON WITH KOSHER SALT: WE INSTRUCT OUR COOKS TO SALT THE POTATO WATER UNTIL IT TASTES LIKE THE SEA! PLACE THE POTATOES IN THE WATER AND ALLOW THW WATER TO BOIL. REDUCE THE HEAT TO A SIMMER AND CONTINUE TO COOK UNTIL THE POTATOES ARE TENDER AND OFFER NO RESISTANCE WHEN PENETRATED WITH A KNIFE, 30-40 MINUTES. ONCE THE POTATOES ARE COOKED, DRAIN THE POTATOES IN A COLANDER — ALLOW THE POTATOES TO REST A MINUTE, RELEASING ANY EXCESS STEAM.

SET UP A FOOD MILL OVER A POT LARGE ENOUGH TO HOLD THE POTATOES. PLACE THE POTATOES DIRECTLY INTO THE BOWL OF THE FOOD MILL. RUN THE POTATOES THROUGH THE FOOD MILL. PLACE THE POTATOES OVER MEDIUM-LOW HEAT AND STIR WITH A WOODEN SPOON, ALLOWING ANY EXCESS MOISTURE TO ESCAPE. GRADUALLY ADD THE BUTTER AND WARM MILK, ALTERNATING THEM AND FULLY EMULSIFYING THE POTATO PURÉE AFTER EACH ADDITION. IT IS IMPORTANT TO WORK QUICKLY SO THE POTATOES MAINTAIN A CONSISTENT TEMPERATURE (IF THE TEMPERATURE BECOMES TOO HIGH, THE BUTTER WILL MELT AS IT IS ADDED AND THE POTATOES WILL BECOME OILY). SEASON TO TASTE WITH SALT.

THE POTATO PURÉE CAN BE MADE UP TO 1 HOUR IN ADVANCE AND HELD AT ROOM TEMPERATURE. TO REHEAT THE POTATO PURÉE, STIR OVER MEDIUM HEAT, ADDING A SMALL AMOUNT OF WHOLE MILK TO LOOSEN THE PURÉE.

CLASS TIPS

- A RICER OR HAND MIXER CAN BE USED IN LIEU OF A FOOD MILL.
- THE POTATO PURÉE CAN BE MADE UP TO 1 HOUR IN ADVANCE AND HELD AT ROOM TEMPERATURE. TO REHEAT THE POTATO PURÉE, STIR OVER MEDIUM HEAT, ADDING A SMALL AMOUNT OF WHOLE MILK TO LOOSEN THE PURÉE.