

BRAISED BEEF SHORT RIB OSSO BUCO

12 Straight Cut 10-12 Oz. Short Rib “Osso Buco”

Unit	Ingredient
12	12” Pieces of Butcher Twine
1 Cup	Vegetable Oil
As Needed	All Purpose Flour
As Needed	Kosher Salt
As Needed	Freshly Milled Black Pepper
2 Sprigs	Thyme
2 Each	Bay Leaves
½ottle	Red Wine
½ Cup	Carrots, Peeled, ½” Dice
1 Sprig	Fresh Thyme
1	Bay Leaf
½ Cup.	Celery, ½” Dice
½ Cup	Onion, ½” Dice
2 to 4	Garlic Cloves, Minced
2 Tlbs.	Tomato Paste
1 Quart	Veal Stock – Hot (Canned beef broth can be substituted)

Method

- Arrange short ribs on platter. Tie each short rib individually with one piece each of the butcher twine to insure the meat holds its shape during braising. Season liberally with salt and pepper.
- Heat a large rondo on medium high heat and add vegetable oil.
- Dredge each seasoned short rib in all-purpose flour. Be sure to coat all exposed surface area. Shake off excess flour. One by one place the floured short ribs in the rondo, standing up as shown in the picture , thoroughly brown (caramelize) beef ribs on all sides.
- Remove ribs from rondo and hold on a platter.
- Pour off all excess fat from rondo. Return rondo to heat and add onions. Stir onions occasionally during the cooking process to prevent them from burning. The objective is to caramelize the onions so that they become sweet and aromatic.

- Add the garlic, carrots and celery, continue to cook until they become tender. Add the thyme, bay leaves and tomato paste and cook until tomato paste become dark rust colored.
- Add the wine and deglaze the rondo using a wooden spoon to loosen all the bits of browned meet and vegetables from the bottom and sides of the rondo.
- Return the beef short ribs to the rondo add the veal stock. Cover and place rondo in a 350 degree oven and braise for 2 hours.
- Periodically baste and turn the short ribs during the braising process. The ribs are ready when they are fork tender, not falling off the bone.
- Remove the rondo from the oven. Carefully remove the lid, using kitchen tongs remove the ribs and hold them on a plated until needed for service.
- Strain the contents for the rondo into a sauce pan through a fine china cap, discard solids. Bring braising stock to a boil, reduce heat and simmer. Continue to simmer braising sauce until it has reduced by half its original volume. Skim sauce throughout the entire reducing process removing as much fat and impurities as possible.
- Check sauce for seasoning; adjust as needed. Strain sauce once more through a five china cap.
- Remove butcher twine from around each short rib. Place braised ribs in the center of each serving plate and spoon sauce over meat.

