



## ALPHA OMEGA

### *Braised Beef Short Ribs with Huckleberries, Chanterelle Mushrooms and Koginut Squash*

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Yield: 4 portions

#### *Short Rib*

#### Ingredients:

2 lbs Beef Short Ribs (Boneless Plate)  
2 Tbsp Olive Oil  
3 Carrots, large dice  
3 Celery stalks, large dice  
1 medium Yellow Onion, large dice  
4 Garlic cloves, chopped  
6 Thyme sprigs  
3 Tbsp Tomato Paste  
2 cups Red Wine  
1 quart Beef Stock  
2 Tbsp Dijon Mustard  
2 cups Huckleberries  
1 Red Onion, small dice  
1 Tbsp Butter



#### Method:

- Season the short ribs on all sides with salt and pepper. Heat olive oil in a pot and sear the short ribs on all sides until deeply browned, about 2-3 minutes per side.
- Remove the short ribs from the pot and add the carrots, celery, onion, garlic, and thyme. Season with salt and pepper. Cook for 5 minutes, stirring frequently, until slightly caramelized.
- Add tomato paste and cook for 3 minutes, stirring often.
- Pour in the red wine and bring to a simmer. Cook for 3-4 minutes, reducing by half.
- Return the short ribs to the pot and add beef stock. The liquid should cover 1/2 to 2/3 of the ribs.
- Cover loosely with foil or a lid and braise in a 350°F oven for 2.5 hours until tender.
- Remove the ribs and let them cool in the liquid for 1 hour. Strain the liquid and reserve.
- In a sauté pan, melt butter and sweat the onions. Add huckleberries and cook for 5-10 minutes to reduce the liquid while keeping the berries intact. Stir in Dijon mustard.
- Add the strained braising liquid to the huckleberries and simmer until desired consistency. Adjust seasoning.

## *Vegetables*

### Ingredients:

1 large Koginut Squash  
1 tsp Cinnamon  
1 tsp Fennel Pollen (or Fennel Seed)  
1 tsp Salt  
½ tsp Espelette Pepper  
½ lb Butter  
2 Tbsp Parsley, chopped  
1 Tbsp Sage, chopped  
1 Lemon  
½ lb Chanterelle Mushrooms  
½ cup Red Onion, sliced  
1 tsp Thyme, chopped  
1 cup Celery Root, diced  
2 Tbsp Olive Oil  
2 Tbsp Butter

### Method:

- Cut the squash in half and remove seeds. Season with spices, salt, and olive oil. Roast flesh-side down on a parchment-lined pan at 350°F for 30 minutes until tender.
- Remove the skin and puree the squash in a food processor or blender.
- Heat butter in a pan until foaming and nutty. Add lemon juice and herbs, then pour over the squash puree. Blend until smooth.
- In another sauté pan, heat olive oil and sear the mushrooms. Season with salt and pepper. Cook for 2 minutes.
- Add onions and celery root. Cook until mushrooms release liquid and celery root is tender. Add butter and cook briefly.

### To Complete:

- Place a generous portion of squash puree on each plate.
- Arrange short ribs over the puree.
- Top with huckleberry sauce.
- Garnish with sautéed mushrooms, onions, and celery root. Serve warm.

*Enjoy!*