



SHORT RIBS WITH PRAWNS & BONIATO MASH -- CHEF KEVIN PETERS

Serves 4

2 ½ Hours Preparation Time

SHORT RIBS

4 double cut portions of beef short ribs
Salt and pepper
2 carrots chopped
1 quart chicken broth
1 poblano pepper julienne

Ancho chile powder
Olive oil
2 large onions chopped
1 red pepper julienne

Smoked paprika
4 stalks celery chopped
1 quart veal glace
1 sweet onion julienne

Method

Preheat oven to 250 degrees
Season meat on all sides with chile powder, paprika salt and pepper
Preheat a heavy Dutch oven and add olive oil
Quickly add short ribs and brown on all sides
Add chopped vegetable and cook 2-3 minutes
Add veal glace and chicken broth
Cover and place in preheated oven and cook until bones are falling off - approximately 2 hours
Carefully remove short ribs and set aside
Skim fat off of the cooking liquid and place on medium heat to reduce by two thirds
Strain sauce and keep warm
While the short ribs are cooking, prepare the boniato and prawns

Garnish

Sautee peppers and sweet onion in olive oil until translucent.
Add reduced sauce a teaspoon at a time so that mixture is barely wet

Prawns

12 large shrimp u-15 or larger
2 ounces citrus juice

2 ounces olive oil
Salt and pepper

1 tablespoon garlic

Method

Peel, devein and butterfly the shrimp
Combine olive oil, garlic, citrus and shrimp and season with salt and pepper
Place shrimp standing on their heads with tails down on baking sheet
Bake in a 350 degree oven until bright pink - approximately 7 minutes - just before serving

Boniatto Mash

2 pounds boniato peeled
Salt and pepper

4 large sweet potatoes washed

2 ounces sweet butter

Method

Place sweet potatoes on sheet tray and bake in 350 degree oven until you are able to pierce with fork
Let rest for 15 minutes
Dice and boil boniato in salted water until tender
Drain off water and place in mixing bowl
Cut sweet potatoes in half and scoop out into same bowl
Season with salt and pepper and butter and mix on low speed to incorporate all ingredients

PRESENTATION

Plate short ribs and top with garnish (peppers and onion mixture)
Place shrimp and boniato on plate and finish with sauce and serve with your favorite vegetable