

# Poutine with Balsamic-Shortrib Gravy & Cheese Curds

*Yield: 6 Portions*

<b>Ingredients</b>	<b>Amounts</b>
Shortribs	44 oz.
Salt	as needed
Aleppo pepper	as needed
Olive oil	as needed
Onion	11 oz.
Garlic cloves	4 ea.
Carrot	6 oz.
Celery	4 oz.
Fennel	4 oz.
Tomato paste	3 Tbsp.
Sage sprigs	4 ea.
Parsley sprigs	4 ea.
Thyme sprigs	4 ea.
Balsamic vinegar of Modena	8 oz.
Dark beer	12 oz.
Chicken stock	32 oz.
Salt	as needed
Ground black pepper	as needed
<i>Roux</i>	
Butter	4 Tbsp.
All-purpose flour	4 Tbsp.
Potatoes, cut into French fries	6 ea.
Canola oil, for frying	as needed
Cheese curds	as needed
Gremolata (recipe follows)	as needed

## **Method**

1. The night before you are going to cook, brush the short ribs on all sides with balsamic vinegar. Season them heavily with salt and Aleppo pepper. Place them on a rack, uncovered in the fridge overnight.
2. Preheat the oven to 325°F.
3. Heat a large heavy braising pot and brown all sides of the short ribs in olive oil.
4. Remove the ribs to a rack.
5. Sauté the onion, garlic, carrot, celery and fennel until it begins to caramelize, scraping the brown fond from the bottom of the pot.
6. Add the tomato paste, herbs, balsamic, beer and chicken stock.
7. Tuck the browned short ribs back into the vegetables, and season lightly with salt and pepper. The liquid should just come to the top of the ribs.
8. Cover with parchment, tin foil and place in the oven.

9. Cook for 2 ½ hours or until the meat is fork tender.
10. When the meat is done, remove the ribs from the braise, to a plate. Strain the liquid and discard the vegetables.
11. Pull the short ribs into large chunks with two forks.
12. In a small saucepan, stir together the flour and butter to make a roux.
13. Place the braising liquid in the stove and bring to a boil. When it is boiling add roux, whisking to thicken.
14. Add the meat to the gravy and season to taste with salt, pepper and a touch of balsamic.
15. Serve the piping hot gravy over fries with cheese curds and sprinkle with gremolata to garnish.

Source: This recipe was developed by The Culinary Institute of America as an industry service to Consorzio Tutela Aceto Balsamico di Modena.

All rights reserved.

# Gremolata

*Yield: 6 Portions*

<b>Ingredients</b>	<b>Amounts</b>
Garlic cloves, finely minced	2 ea.
Shallot, finely minced	1 ea.
Oil, for frying	as needed
Parsley, finely chopped	1 bu.
Lemon zest	2 Tbsp.
Smoked salt	as needed

## **Method**

1. In a small sauté pan, fry the garlic and shallot in some oil until golden brown. Strain and drain on paper towels.
2. Mix the garlic and shallots with the parsley, lemon zest and smoked salt.
3. Use as a garnish.

Source: This recipe was developed by The Culinary Institute of America as an industry service to Consorzio Tutela Aceto Balsamico di Modena.

All rights reserved.