

# **Braised Short Ribs with Swiss Chard & Pearl Onions and Horseradish Creme**

Adapted from *Sunday Suppers at Lucques*

Serves 4 to 6:

## **Ingredients**

6 beef short ribs, preferably flanken cut, 4 to 5 pounds total  
1 tablespoon chopped fresh thyme leaves, plus 4 sprigs  
freshly cracked black pepper and kosher salt  
3 tablespoons olive oil  
1 medium onion, chopped  
2 large carrots, peeled and chopped  
2 celery stalks, chopped  
2 bay leaves  
2 1/2 cups red wine  
1 1/2 cups port  
2 tablespoons balsamic vinegar  
6 cups beef stock, homemade or low sodium  
4 sprigs Italian flat leaf parsley

### Swiss Chard & Pearl Onions:

2 dozen pearl onions  
1 tablespoon olive oil  
1 teaspoon chopped fresh thyme leaves  
kosher salt and freshly ground black pepper  
2 bunches swiss chard, washed, ribs removed, chopped

### Horseradish Creme:

1 tablespoon freshly grated horseradish root, or prepared  
1 cup creme fraiche  
kosher salt and freshly ground black pepper

## **Preparation**

This braise is a three day affair and worth every ounce of effort.

Day one: season short ribs with chopped thyme leaves and freshly cracked black pepper.  
Be sure to rub seasoning well into each rib; cover and refrigerate overnight.

Day two: an hour before cooking, take ribs out of refrigerator and let them come to room temperature. Season well with kosher salt.

Preheat oven to 325 degrees.

In a large dutch oven over medium high heat, warm olive oil until shimmering. Sear short ribs in batches, making sure not to crowd pan, until nicely browned on all sides. As each batch is done, remove ribs with tongs to a plate to rest.

Reduce heat under dutch oven to medium and add chopped onion, carrots, celery, thyme and bay leaves. Sauté until vegetables are translucent and turning golden, about 8 minutes. Pour red wine, port and balsamic vinegar into pot, turn heat to high, and boil to reduce the liquid by half. Add the stock to pot and bring back to a boil. Place short ribs back in the pan--in one layer, if possible. The liquid should cover, or almost cover the beef. Add the parsley sprigs to the pot; cover tightly and place in oven to braise for about 3 hours.

Prepare Horseradish Creme: peel skin from horseradish root. Using a microplane, or the small side of a box grater, grate horseradish into a small bowl. Mix with creme fraiche and season with kosher salt and freshly ground black pepper. Cover and refrigerate until ready to serve.

When ribs are tender and fully braised, allow to cool before refrigerating pot overnight.

Day three: remove pot of short ribs from refrigerator. Using a large spoon, skim solidified fat from top of pot.

Preheat oven to 400 degrees.

Over medium-low heat, slowly bring short ribs back to a simmer. Remove beef and place on a baking sheet. Roast ribs for 10 to 15 minutes, until dark brown.

Pour sauce from the pot into a strainer placed over a saucepan. Press down on the solids to squeeze out all the liquid. Place saucepan over medium low heat and reduce sauce until thickened. Taste and adjust seasoning, if needed.

Make Swiss Chard & Pearl Onions: toss pearl onions with olive oil, thyme, salt and ground black pepper. Lay out on a baking sheet and roast in oven for about 5 minutes, until slightly golden and tender. Set aside to cool; peel skins off and reserve.

In a large sauté pan, heat olive oil over medium heat.  
Add peeled onions to pan and sauté for 2 or 3 minutes.  
Add half the chopped swiss chard and cook until wilted.  
Add other half of greens, and a few tablespoons of water.  
Season with salt and ground black pepper, cover pan and cook for a few minutes, until tender.

Plate swiss chard and pearl onions and place short ribs on top, spooning plenty of the sauce over all. Serve the horseradish creme in a bowl on the side.

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