

TABLE Magazine Spring Issue

Recipe by Chef Ronald DeLuca of Pangea

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Pangea Braised Angus Shortribs with Smoked Gouda Grits and Black Bourbon Glaze:

Ingredients for Ribs:

6 single bone Angus shortribs (chuck cut)
6 carrots roughly chopped
6 stalks celery roughly chopped
3 onions roughly chopped
1 cup all purpose flour
salt & pepper
2 tablespoons cumin
2 tablespoons coriander
1/4 cup butter
1/2 cup vegetable oil
2 cups of red wine- preferably Pinot Noir
4 cups canned whole tomatoes
1/4 cup peppercorns
bay leaves
fresh herbs(your choice)

Glaze:

1/2 onion diced
1 teaspoon oil
1/4 cup of your favorite bourbon
2 tablespoon of dark molasses
2 tablespoons of brown sugar

Grits:

2 cups of stone ground grits
2 cups chicken stock
1 cup cream
1/4 pound butter
1/2 cup shredded smoked gouda
salt and pepper
1/4 cup chopped fresh herbs (your choice)

Prep Steps for Ribs:

Rough chop carrots, celery and onions.
Mix flour, salt, pepper, cumin, coriander

Dredge ribs in the seasoned flour

In a large, heavy pan add butter and vegetable oil place on medium high heat

Brown the ribs on all sides.

Remove the ribs and place in large casserole pot.

Add celery, onion and carrot to pan lower heat and sauté for about 8 minutes.

Deglaze pan with 2 cups of red wine.

Pour over ribs, fill to cover with water.

Add tomatoes, peppercorns, bay leaves and fresh herbs.

Cover and cook in 350 degree oven for 2.5 - 3 hours. Check to insure that there is always enough liquid other wise meat will dry.

When meat is almost completely falling off bone remove ribs carefully and reserve.

Strain the remaining contents, reserving just the liquid/stock.

Skim off remaining fat.

Black Bourbon Glaze:

Reduce 1/2 cup of stock, by half.

In a medium pan add onion and teaspoon of oil.

Sauté onion for 4 minutes, deglaze with bourbon.

Add reduced stock and molasses and brown sugar.

Simmer for 5 minutes.

Grits:

Add all ingredients to pot except grits, bring to boil.

Lower heat to simmer and whisk in grits a little at a time.

Cook for 30 minutes always stirring. Once grits have cooked swirl in smoked gouda, salt and pepper and fresh herbs.