



## RED WINE-BRAISED SHORT RIBS



**SERVES**

6



**METHOD**

OVEN



**HOURS**

3.5



**DIFFICULTY**

3/10

### INGREDIENTS

5 pounds bone-in beef short ribs,  
cut crosswise into 2-inch pieces

**Kosher salt**

**Freshly ground black pepper**

3 tablespoons vegetable oil

3 medium onions, chopped

3 medium carrots, chopped

2 celery stalks, chopped

3 tablespoons all-purpose flour

1 tablespoon tomato paste

1 750 ml bottle dry red wine

10 sprigs flat-leaf parsley

8 sprigs thyme

4 sprigs oregano

2 sprigs rosemary

2 fresh or dried bay leaves

1 head of garlic, halved crosswise

4 cups low-salt beef stock

Preheat oven to 350°F. Season short ribs with salt and pepper. Heat oil in a large Dutch oven over medium-high. Working in 2 batches, brown short ribs on all sides, about 8 minutes per batch. Transfer short ribs to a plate. Pour off all but 3 tablespoons drippings from pot.

Add onions, carrots, and celery to pot and cook over medium-high heat, stirring often, until onions are browned, about 5 minutes. Add flour and tomato paste; cook, stirring constantly, until well combined and deep red, 2-3 minutes. Stir in wine, then add short ribs with any accumulated juices. Bring to a boil; lower heat to medium and simmer until wine is reduced by half, about 25 minutes. Add all herbs to pot along with garlic. Stir in stock. Bring to a boil, cover, and transfer to oven.

Cook until short ribs are tender, 2-2½ hours. Transfer short ribs to a platter. Strain sauce from pot into a measuring cup. Spoon fat from surface of sauce and discard; season sauce to taste with salt and pepper. Serve in shallow bowls over mashed potatoes with sauce spooned over.



# STUFFED CHICKEN BREASTS

## WITH BUTTERNUT SQUASH AND FIGS



SERVES

4



METHOD

OVEN



MINUTES

60



DIFFICULTY

4/10

### INGREDIENTS

4 small chicken breasts  
 1 teaspoon kosher salt  
 3 tablespoons olive oil  
 1 small white onion, chopped  
 1 1/4 cups butternut squash, cut into 1/2-inch dice  
 5 black mission figs, chopped  
 2 garlic cloves, finely chopped  
 1 cup baby spinach  
 3 sage leaves, chopped  
**Crushed black pepper**  
**Cooking twine**

Heat a large skillet over medium-high heat and add olive oil. Add onions and sauté for two minutes, or until golden. Add butternut squash and 2 tablespoons water and cover. Cook on low for 10 minutes. Remove lid and add figs, garlic, spinach, salt, sage and pepper and cook for another 3-4 minutes. Set aside to cool.

Cut a pocket into the sides of the tenderloins, careful not to cut all the way through at the ends. Season the inside and outside of the chicken with salt. Stuff each chicken breast with about 3/4 cup of squash mixture. Cut cooking twine long enough to tie each breast with 3 to 4 pieces of twine. Cut off extra twine.

Preheat oven to 375°F. In skillet over medium-high heat, lightly spray with cooking spray. Carefully sear each chicken breast on each side (3 sides). Don't sear on stuff end. If your skillet is oven-proof, cover with foil and place in the center of the oven. If not, then transfer to baking dish and cover with foil. Place directly into oven and cook for 30-35 minutes. Allow to sit 5 minutes before cutting off twine and slicing each chicken breast into 4 slices.



# PORK CHOPS

## A LA MADRILENE



**SERVES**

4



**METHOD**

**STOVETOP**



**MINUTES**

40



**DIFFICULTY**

2/10

### INGREDIENTS

- 2 cloves garlic
- 4 sprigs parsley
- 1 medium onion
- 1 tablespoon Spanish sweet paprika
- 5 tablespoons olive oil
- 4 pork loin chops (5 ounces each)

**Salt and pepper to taste**

Preheat the oven to 425°F.

Finely chop the garlic, parsley, and onion. Combine them together in a medium mixing bowl.

Season with the paprika, pepper, and salt. Moisten the mixture with 3 tbsp. of olive oil. Don't add too much oil; it should be a fairly thick consistency.

Grease a roasting pan with oil or line it with aluminum foil. Season the chops, covering them with the mixture and place in roasting pan. Spoon any remaining onion mixture between the chops.

Roast in a hot oven for 12 minutes. Turn chops over, piling the onion mixture on top of the chops again and roast another 12 to 13 minutes.

Serve the pork chop and herb sauce on top. Add mashed potatoes or roasted paprika potatoes on the side for a wonderful Spanish dinner!





# BRIGTSEN'S OYSTERS LERUTH



**SERVES**

**4-6**



**METHOD**

**STOVETOP/BROILER**



**MINUTES**

**30**



**DIFFICULTY**

**3/10**

## INGREDIENTS

2½ tablespoons unsalted butter  
2 cloves garlic, minced  
2 scallions, minced  
1 stalk celery, minced  
½ small yellow onion, minced  
1 tablespoon parsley, minced

½ teaspoon thyme, minced  
½ teaspoon cayenne pepper  
¼ teaspoon celery seed  
1 bay leaf  
Kosher salt  
freshly ground white pepper  
4 raw medium shrimp, minced  
1 tablespoon flour

1 cup heavy cream  
2 oz. crabmeat, picked of shells  
1 cup fresh bread crumbs  
1 cup grated Parmesan cheese  
Coarse rock salt, for pan  
12 bluepoint oysters, on the half shell  
½ teaspoon paprika

Melt butter in a 2-qt. saucepan over medium-high heat. Add garlic, scallions, celery, and onions; cook, stirring occasionally, until golden, 4-6 minutes. Add parsley, thyme, cayenne, celery seed, bay, salt, and pepper; cook until fragrant, 1 minute. Add shrimp; cook until just pink; 1-2 minutes. Add flour; cook 1 minute. Add cream and bring to a boil; remove from heat and stir in crab, bread crumbs, and cheese. Transfer to a pastry bag fitted with a ½" fluted tip; refrigerate until cold, at least 1 hour.

Heat broiler to high. Line a baking sheet with rock salt about ¼" deep. Nestle oysters onto bed of rock salt. Pipe filling over oysters and sprinkle with paprika; broil until tops are browned, about 4 minutes.