

THE FIREHOUSE

RESTAURANT

Boneless Thai Short Ribs with Spicy Peanut Sauce Cargo Rice Salad, Lychee-Lemongrass Purée and Toasted Curry Vinaigrette

Deneb Williams, Executive Chef

Serves 4-6 guests

NOTE: This recipe requires the beef to be made 3-4 hours in advance.

Thai Short Ribs

INGREDIENTS

4 lbs. 2"-thick boneless beef short ribs (cut into 8-10 oz portions)
to taste salt & pepper
½ cup canola oil

BRAISE

1 cup onion, diced
¼ cup garlic, minced
¼ cup ginger, minced
32 oz. low-sodium chicken stock
1 cup rice vinegar
½ cup lite soy sauce
½ cup honey
2 tbsp. sambal oelek*

*available at most Asian markets

PROCEDURE

Preheat oven to 300°. Combine all braise ingredients and simmer on low heat for 15 minutes. Set aside. Season both sides of beef with salt and pepper. With a window open, sear beef in canola oil in a sauté pan on medium-high heat until heavily caramelized on all sides. Using butcher's twine, tie each portion of beef in two or three places. Place beef in a heavy casserole dish with enough room for braising liquid. Pour braising liquid over beef and cover with foil. Braise at 300° for 2 hours (or until very tender). Check at 1 hour and turn beef over to ensure even braising, when necessary. Hold beef in 250° oven until service (up to 4 hours).

Spicy Peanut Sauce

Yields 4 cups

INGREDIENTS

2 cups coconut milk*
1 tbsp. sambal oelek*
2 cups peanut butter
½ cup sugar
½ cup sweet soy sauce

*available at most Asian markets

PROCEDURE

Combine all ingredients in a sauce pan and simmer for 20 minutes. Set aside.

Lychee-Lemongrass Purée

Yields 1 cup

INGREDIENTS

2 cans lychee fruit in syrup*
4 ea. lemongrass stalks, chopped
½ cup fresh ginger, diced

*available at most Asian markets

PROCEDURE

Drain lychee syrup into a small pot. Reserve fruit for later use. Add lemongrass and ginger. Simmer for 20-30 minutes on medium-low heat. Strain and discard lemongrass and ginger. Place infused syrup and reserved lychee fruit into a blender. Purée until smooth. Cool in refrigerator and set aside.

Toasted Curry Vinaigrette

Yields 1 cup

INGREDIENTS

2 tbsp. Thai red curry paste
2 tbsp. Thai sweet chili sauce*
¼ tsp. kosher salt
¼ tsp. pepper
2 tbsp. sugar
½ cup rice vinegar
2 tbsp. fresh ginger, minced
½ cup vegetable oil

*available at most Asian markets

PROCEDURE

In a dry pan on medium heat, toast curry paste until aromatic. Combine all ingredients except oil in blender. With blender running, slowly add oil. Blend until combined and set aside.

Cargo Rice Salad

Yield 4-6 servings

INGREDIENTS

2 tbsp. vegetable oil
2 tbsp. garlic, minced
2 tbsp. fresh ginger, minced
1 cup chicken stock
6 cups Napa cabbage, julienned
2 cups carrots, julienned
¼ cup Toasted Curry Vinaigrette (see recipe)
2 cups brown cargo rice, cooked and cooled
1 bunch fresh cilantro, stems removed
4 oz. baby greens, Asian mix
½ cups dry roasted peanuts

PROCEDURE

Heat a large sauté pan over medium-low heat and add oil. Add garlic and ginger. Sauté without browning. Deglaze pan with chicken stock. Add cabbage and carrots, then toss. Cook on medium heat for 3-4 minutes until cabbage is wilted. In a large bowl, combine cold rice, cilantro,

baby greens and peanuts. Toss hot cabbage mixture with cold rice mixture and dress with Toasted Curry Vinaigrette.

TO SERVE

Place ½ cup Spicy Peanut Sauce in center of plate. Pile Cargo Rice Salad on peanut sauce. Remove butcher's twine from short ribs. Place one portion of short ribs on salad. Drizzle with Lychee-Lemongrass Purée.