

## SHORT RIBS

A recipe by Chef Kurt Boucher, Café Rendezvous,  
History Colorado Center

### Ingredients

6 bone-in short ribs (about 5 3/4 pounds)  
Kosher salt  
Extra-virgin olive oil  
1 large Spanish onion, cut into 1/2-inch pieces  
2 ribs celery, cut into 1/2-inch pieces  
2 carrots, peeled, cut in 1/2 lengthwise, then cut into 1/2-inch pieces  
2 cloves garlic, smashed  
1 1/2 cups tomato paste  
2 to 3 cups hearty red wine  
2 cups water  
1 bunch fresh thyme, tied with kitchen string  
2 Bay Leaves

### Directions

Season each short rib generously with salt. Coat a pot large enough to accommodate all the meat and vegetables with olive oil and bring to a high heat. Add the short ribs to the pan and brown very well, about 2 to 3 minutes per side. Do not overcrowd pan. Cook in batches, if necessary. Preheat the oven to 375 degrees F. While the short ribs are browning, puree all the vegetables and garlic in the food processor until it forms a coarse paste. When the short ribs are very brown on all sides, remove them from the pan. Drain the fat, coat the bottom of same pan with fresh oil and add the pureed vegetables. Season the vegetables generously with salt and brown until they are very dark and a crud has formed on the bottom of the pan, approximately 5 to 7 minutes. Scrape the crud and let it reform. Scrape the crud again and add the tomato paste. Brown the tomato paste for 4 to 5 minutes. Add the wine and scrape the bottom of the pan. Lower the heat if things start to burn. Reduce the mixture by half. Return the short ribs to the pan and add 2 cups water or until the water has just about covered the meat. Add the thyme bundle and bay leaves. Cover the pan and place in the preheated oven for 3 hours. Check periodically during the cooking process and add more water, if needed. Turn the ribs over halfway through the cooking time. Remove the lid during the last 20 minutes of cooking to let things get nice and brown and to let the sauce reduce. When done the meat should be very tender but not falling apart. Serve with the braising liquid.

This recipe is inspired by *Living West*, a groundbreaking 7,000-square-foot exhibit exploring the dynamics between the people of Colorado and their state's extraordinary environment on view at the History Colorado Center.



Kurt Boucher is the Executive Chef of Café Rendezvous and Cater Rendezvous at the History Colorado Center. Before coming to the History Colorado Center he was a restaurant owner and personal chef. Chef Boucher was also an Iron Chef America contender and battled Bobby Flay.

Café Rendezvous and Cater Rendezvous are operated by KM-SSA, a family owned and operated company that offers food service to cultural attractions around the United States. The chef-driven company focuses on top trends and cool ideas, and uses only the best ingredients.