

Creamy Chestnut Soup with Armagnac-Soaked Chestnuts

2 lbs of peeled chestnuts
¼ cup of butter
1 tablespoon of salt
1 qt of chicken stock
2 cups heavy cream

In a large saucepan, heat butter until it is golden brown and foamy. Add chestnuts and season with salt. Roast for 5 minutes stirring so that the chestnuts cook on all sides. Pour in chicken stock and simmer for 20 minutes, stirring occasionally.

Remove from heat and pour into a bowl and then using a blender, puree the soup and pass through a sieve and pour the soup back into the sauce pan and keep warm until ready to serve.

Garnish with Armagnac-Soaked chestnuts

Armagnac-Soaked Chestnuts

1 Tablespoon of butter
¼ lb peeled Chestnuts
1 Teaspoon salt
½ cup Armagnac

In a small saucepan, bring butter to a golden brown and foamy. Add chestnuts and roast on medium heat for 5 minutes, stirring to cook the sides of the chestnuts.

Remove the pan from the heat and add armagnac. Return the pan to low heat and simmer for 10 minutes, uncovered, stirring occasionally to insure even cooking. Place in a small container and allow to soak until ready to serve.

Braised Beef Short ribs, Horseradish Potato Puree, Glazed Shallots and Mushrooms, Beef Jus

5 lbs of boneless, beef short ribs
3 oz of grape seed oil
2 teaspoons peppercorns, crushed
Salt
3 Carrots cut in 1" pieces
2 large stalks of celery, cut in 1" pieces

10 shallots, peeled and split
12 sprigs of fresh Thyme
12 cloves of garlic, peeled
750 ml red wine
4 qts Veal stock, unsalted
4 tablespoons tomato paste

Season beef well with salt & crushed pepper. In a heavy roasting pan, preferably cast iron, sear meat well on all sides. Remove meat and reserve.

Sauté vegetables in the meat pan until tender. Add tomato paste and combine with vegetables, cooking another 5 minutes. Add red wine and reduce by half, scrapping the bottom of the pan.

Return meat to the pan and cover with veal stock and bring to a simmer. Tie up herbs and put in cheesecloth and add herbs to pan. Cover pan with a close fitting lid and place in 325-degree oven, cooking until tender. Approximately 3 –4 hours. Occasionally during cooking, remove lid and skim off the fat and discard.

When meat is very tender, remove from liquid and set aside to rest. Strain remaining sauce and discard vegetables and put back in pan. Reduce by ½ over medium heat, skimming off the fat often. After sauce is reduced, return meat and continue to simmer gently and spoon sauce over short ribs until they are glazed.

Serve with the Shallots & mushrooms.

Horse Radish Potato Puree

4 oz grated, fresh horseradish
2 lbs Yukon Gold potatoes, peeled, split lengthwise and cut into ½” thick slices
1 lb salted butter
Salt
½ cup milk

In a large pot, put potatoes in very salty water and bring to a simmer and cook until fully tender. Remove from water.

While potatoes are cooking, combine milk & horse radish in a small sauce pan and bring to a simmer. Remove and let sit for 10 minutes and strain.

Pass the cooked potatoes through a potato ricer or steel colander into a medium size pot. Fold butter into potatoes, add milk and stir until combined on low heat. Pass through a fine chinois or drum sieve.

Glazed Shallots & Mushrooms

12 whole peeled shallots
4 oz button mushrooms
2 tablespoons of extra virgin olive oil
1 cup of chicken stock

Season shallots and mushrooms with salt & pepper. In a medium saucepan over medium heat, add shallots, mushrooms and olive oil, stirring to coat and cook the shallots & mushrooms evenly. Add chicken stock and place uncovered in a 350-degree oven for 15 minutes or until tender.

Be sure to get all the reduced stock mixture out of the pan with the shallots & mushrooms.

Keep warm until ready to serve.