

# Kerala Style Braised Short Ribs



**Chef David Hadley**  
Owner, Samosa Shop

Coconut braised Chairman’s Reserve® Short Ribs, turmeric potatoes, white asparagus.

**Customer Profile:** Cooking for a couple that’s adventurous with a recipe, family that wants to try Indian Flavors.

Cuisine Type: **Fusion- Indian American**

## Ingredients

Chairman’s Reserve® Short Ribs ( 1 ea)
8 oz - yellow onion ( peeled, halved)
6 oz - garlic ( peeled, whole)
6 oz - ginger ( small dice)
4 oz - celery ( cleaned, halved)
4 oz - carrot (peeled, halved)
1/2 bunch - white asparagus ( blanched)
1 ea - russet potato ( boiled/mashed)
2 qts - beef stock
2 cans - coconut milk
8 ea- curry leaves
5 T- ghee
2 T- curry powder
2 T - harissa
1 T- turmeric
6 tsp - salt
4 tsp - black pepper

## Other Details:

The restaurant concept for this dish is a low lit, date night spot that serves cocktails and food from the regions of India. They serve small and large plates/mixture of both.

## Preparation Details:

Provide detail for recipe prep for one main course serving \*

- 1

Heat 1 Tsp of ghee in cast iron or flat pan on medium to high heat. (Sear all sides of short rib for approx. 3-4 min each side.) Season with salt and pepper.
- 2

Preheat oven to 350°F ( this is where the short ribs will end up).
- 3

Once meat is seared, place aside and use same pan to create caramelization with the onion, ginger, garlic, celery and carrot.
- 4

Add harissa, curry powder, coconut milk and beef stock and bring to a simmer.
- 5

Place all vegetables, liquid and meat into a pot or oven-safe dish and place in the oven for 3-4 hours.
- 6

WHILE DISH IS BRAISING/ COOKING IN OVEN
- 7

Take your peeled russet potatoes and boil until it becomes soft. Add turmeric, salt and a little ghee and mix together to get a mashed potato consistency. (In India we call it "Kappa.").
- 8

Quickly blanch the asparagus with heavily salted water, season with pepper and place on the side.
- 9

Once meat is fork tender/fall off the bone, reduce liquid by 1/2 and blend liquid to smooth.
- 10

Crisp up some curry leaves, and place on top.
- 11

Plate and Serve.