



Recipes by Hubert Keller

Short Rib Soup with Mushrooms and Pearl Couscous

Ingredients:

(Yields: 4-6 servings)

- 4 pounds bone-in short ribs
- Salt and pepper
- 4 tablespoons olive oil
- 2 small onions, peeled, sliced
- 2 carrots, peeled and coarsely chopped
- 2 celery stalks, chopped
- 1 2-inch piece fresh ginger, peeled, sliced thinly
- 2 garlic cloves, peeled and chopped
- 1 stalk lemongrass
- 1 ½ cups red wine, pinot noir
- 1 14-oz can diced tomatoes with juice
- 2 tablespoons brown sugar
- 2 tablespoons parsley, chopped
- 3 tablespoons tomato paste
- 3 cups beef stock
- 1 sprig fresh sage

Directions:

To make pearl couscous:

In small saucepot, combine 1 ¼ cup water, olive oil, and salt, and bring to a boil. Add couscous, cover, and simmer 10 minutes, or until liquid has been absorbed. Allow couscous to sit covered until cooked al dente.

To make soup:

Slice bacon into 1” strips and cook over medium high heat in a 5-quart soup pot or saucepan until fat is released and bacon is partially cooked.

Add diced onion, carrot and celery, and sauté with bacon for 3 to 4 minutes or until onions are translucent.

Make a bouquet garni by wrapping the parsley, thyme, bay leaf, and 2- inch celery piece into a 2-inch piece of leek. Alternatively, wrap in cheesecloth. Tie tightly with twine.

Add red wine, beef stock, braising liquid and bouquet garni to vegetables and simmer 20 minutes.

Add sliced mushrooms and simmer an additional 20 minutes.

Remove the bouquet garni and add the diced tomatoes, short rib meat, cooked couscous, and chives. Simmer until heated through, and serve.