



# Recipes by Hubert Keller

## Pot Au Feu

### Ingredients:

*(Yields: serves 6-8)*

- 4 cups beef broth
- 2 beef marrow bones, center cut
- 1 pound beef short ribs
- 1 beef shank, bone-in, approx. 4 inches long
- 3 pounds sirloin tip beef roast,
- 1 leek
- 1 sprig parsley
- 1 sprig thyme
- 1 bay leaf
- 2 celery stalks, cut into 2-inch pieces
- 1 onion, peeled
- 5 cloves
- 2 carrots, cut into 2-inch pieces
- 1 parsnip, peeled
- 1 garlic cloves, peeled
- ¼ head of cabbage
- 1/2 lb. mixed potatoes (purple, red, yellow)
- ¼ cup chives, chopped

### Directions:

Simmer beef broth in a large stockpot. Place marrow bones, short ribs, beef shank bone and sirloin roast into simmering broth and cook for 2 hours.

Cut off and discard most of the green section of the leaf. Wash and clean thoroughly. Pull off a single layer of the leek and cut out one, 3-inch section. Make a bouquet garni by placing the parsley, thyme, a 2-inch piece of celery, and bay leaf inside the piece of leek. Tie into a cylinder shape with a piece of twine. Coarsely chop the remaining leek.

Stick the cloves into the peeled onion.

After meat has been simmering for 2 hours, add remaining leek, celery, carrots, onion with cloves, parsnip, garlic, bouquet garni, and cabbage.

Cook 1 1/2 more hours until vegetables are tender and meat is falling off the bone. Cut the potatoes into 2" sections and add to stockpot. Continue cooking for another ½ hour.

Remove vegetables and meat from the broth and serve. Pour a little broth over the meat and vegetables, or serve with broth on the side.

Top the platter with chopped chives.