

Short Rib Grilled Cheese
Recipe courtesy of Chef JJ Johnson

Yield: 4 servings

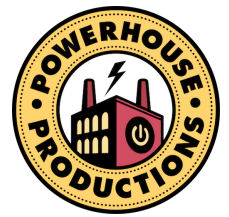
Ingredients:

For the short ribs

¼ cup avocado or olive oil
2 pounds boneless short ribs
Kosher salt
Cracked black pepper
6 garlic cloves, smashed
3 bay leaves
1 white onion, thinly sliced
¼- ½ cup tomato paste
6 small to medium carrots
1 cup dry red wine
2-3 cups chicken stock
8 ounces shredded cheddar
8 ounces sliced fontina
1 large loaf artisan bread cut into 8 slices

For the melted leeks

1 stick unsalted butter
1 ½ cups cleaned and sliced leeks
½ cup chicken stock
Kosher salt



Method:

1. *Method for the shortribs:* Heat a large wide Dutch oven or braising pot over medium high heat with avocado or olive oil. Season the short ribs with salt and pepper. Gently lay the short ribs in the oil and begin to sear on each side until golden brown. About 2-3 minutes on each side depending on your heat level. *Searing is important since it creates more flavor in the meat.*
2. While braising the meat add the garlic and bay leaves. Cook for 1-2 minutes until they begin to get toasty. Add in the onions and tomato paste and mix the tomato paste until everything is incorporated. Add the carrots on top of the short ribs.
3. Add the red wine making sure to scrape up any bits on the bottom. Cook off the alcohol for a couple minutes.
4. Add the chicken stock and season with more salt if needed. Bring up to a simmer and place a lid on top. Reduce the heat to medium- medium low and allow to cook for 1 ½ to 2 hours until the meat is fork tender and shreddable.
5. *Method for the melted leeks:* In the meantime start the melted leeks. Melt butter in a medium skillet over medium high heat. Add the leeks and stir into butter. Cook over medium to medium high heat, adjusting the temperature as needed. You want the leeks to sweat down and lightly caramelize. Stir in the chicken stock and cook for about 20-30 minutes. Once done, set aside.
6. Remove the meat and some of the carrots and onions from the braising liquid. *You can put them in the sandwich but you don't have to.* Shred the beef.
7. Heat a griddle over medium to medium low heat. Coat with a small bit of oil.
8. Smear melted leeks onto the bottom slice. Spoon the shortribs onto each slice. Add the cheese on top of the short ribs and close the sandwich. Place on the griddle and toast on each side until the bread is golden brown and cheese is oozing. Remove, cool slightly, cut in half, and serve.