



RECIPE BY
EXECUTIVE CHEF TODD KELLY

Red Wine Braised Short Ribs with Black Truffle Tamales

2 pounds	Boneless short ribs
1 bottle	Cabernet
2 ea	Onions
1 ea	Carrot
2 ea	Celery
2 ea	Bay leaves
1 bu	Thyme
10 ea	Black peppercorns
2 qts	Veal stock
2 T	Tomato paste

- Cut ribs to 8 ounce portions. Season with salt and pepper and dust with flour
- Sear ribs in a hot skillet until brown on all sides and remove
- Add vegetables and caramelize, add tomato paste and cook for 5 minutes
- Add red wine and reduce by half
- Add veal stock and bring to a simmer
- Add ribs and remaining ingredients and cover with foil and bake in a 300 degree oven for four hours
- Remove ribs from pan, strain out all of the vegetables and cook sauce to desired consistency and flavor

Tamales

1 cup	Corn Flour
1 Cup	Chicken Stock
1 T	Salt
2/3 cup	Lard
1 oz	Black Truffle Oil
1 /2 oz	Shaved Truffles

- Combine all ingredient into a paste.
- Fill corn husks and steam for one hour.

HILTON CINCINNATI
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