

Jonathan Fawer, Retail Broker, shares his Braised Short Ribs with Mac N' Cheese



CHATTING WITH JONATHAN

What is most rewarding about your job?

I enjoy the flexibility, relationships, and friendships I've built in the industry. I still have friendships with clients from 20 years ago. Corporate Realty doesn't operate like a traditional company. We operate with a team approach, and we have great synergy between brokers. Everyone I work with at Corporate Realty has a great attitude.

What made you want to share this recipe with Corporate Realty clients?

I love this recipe, and so does my family. I think our clients will enjoy it too.

What is your favorite food?

My favorite New Orleans foods are Trout Almondine and Shrimp Clemenceau.

*"I can't live without a good burger or Tomahawk steak.
I love a big thick ribeye with a glass of Cabernet."*



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Home-cooked Talent



Braised Short Ribs with Mac-n-cheese Serves 6

INGREDIENTS

Short Ribs

- 2 tbsps. canola oil
- 4 lbs. short ribs, cut 2 inches thick
salt and pepper to taste
- 1 large onion, chopped fine
- 2 carrots, sliced
- 3 celery stalks, sliced thick
- 1 bottle (750 mL) Cabernet
- 4 thyme sprigs
- 3 c. chicken stock
- 3 garlic cloves, sliced thick

Mac-n-cheese

- 1 lb. macaroni or penne
Kosher salt to taste
- 1 qt. milk
- 6 tbsps. butter
- ½ tsp. black pepper
- ½ c. all-purpose flour
- 12 oz. Gruyere cheese, grated
- 8 oz. extra sharp cheddar cheese,
grated
- ½ tsp. nutmeg, freshly grated

STEP 1

To prepare ribs, heat oil in a large skillet. Season ribs with salt and pepper on all sides. Add ribs to the skillet and cook over medium heat, flipping once, until brown and crusty (about 18 minutes). Transfer ribs to a shallow baking dish and arrange in a single layer. Add onions, carrots, celery and garlic to skillet and cook on low heat. Stir occasionally until vegetables are very soft and light brown (about 20 minutes). Add red wine and thyme sprigs and bring to boil over high heat. Pour the hot marinade over ribs and cool. Cover, refrigerate overnight and turn the ribs once.

STEP 2

Heat oven to 350°F. Place the ribs and marinade in a large cast iron or enameled pot or pan. Add the chicken stock and bring to a boil. Place in oven on the lower rack, covered for 1½ hours. Uncover and braise for 45 minutes turning the ribs twice until the meat is tender and sauce has reduced in half. Remove the bones and place the ribs in a shallow baking dish. Strain sauce into a glass bowl and remove any excess fat. Preheat the oven and broil the ribs for about 10 minutes, turning several times until the meat is glazed. Transfer to a serving plate and spoon sauce over top.

STEP 3

To prepare mac n' cheese, cook pasta according to package directions. While pasta is cooking, heat milk in a small sauce pan. Melt butter in a large pot. Add flour slowly to melted butter and cook on low while whisking for 2 minutes. While still whisking, add the hot milk and cook for 2 more minutes. Take off heat. Add cheese, salt, pepper and nutmeg and stir to combine. Put cooked pasta in 3-quart baking dish, add cheese mixture and combine. Bake at 375°F for 30–35 minutes or until bubbly.