

# Chef from the Hood Recipes

**Chef:**

Tai Olesky, Chef - Owner

**Restaurant:**

Mosaic Restaurant & Wine Lounge, Downtown Forestville, California

**Recipe:**

Mosaic's Braised Short Ribs!

All chefs worth their salt have a short rib recipe that they swear by. Chef Tai Olesky uses a unique combination of flavorful liquids (including a full bottle of wine!) plus the slight sweetness contributed by caramelized vegetables to make the short ribs at Mosaic, his new restaurant in Forestville.

**Ingredients:**

8 beef short ribs  
Kosher salt & fresh cracked black pepper  
2 tablespoons rice oil (California brand or any high smoke point oil)  
2 carrots, peeled & trimmed  
1 yellow onion, peeled & quartered  
1 leek, trimmed to white part only  
3 stalks trimmed celery  
6 cloves peeled garlic  
2 tablespoons olive oil (DaVero brand)  
1 bottle dry red wine (Cabernet or Sangiovese)  
1/2 cup balsamic vinegar (Monari brand)  
1/2 cup tamari soy sauce (San J brand)  
4 cups chicken stock or low sodium broth (Imagine brand)  
2 cups tomato juice (RW Knudsen brand)  
3 tablespoons brown sugar (Hain brand)

**Preparation:**

Liberally salt and pepper the ribs all over. Heat the rice oil in a heavy-bottomed oven safe pan. Sear ribs in the hot oil on all sides until lightly browned. As they finish browning, remove each rib from pan and hold on the side. While browning ribs, place the carrots, onion, leek, celery and garlic in a food processor and pulse/process to a fine chop. Pour off the excess fat and oil left in the pan from the ribs. Return pan to stove; add olive oil and the chopped vegetables from the food processor. Sauté, stirring regularly until vegetables are lightly caramelized and most of the moisture has evaporated (about 5-8 minutes). Return ribs to the pan with vegetables and add the wine, vinegar, tamari soy sauce, chicken stock and tomato juice. Sprinkle the brown sugar in as well as a good pinch of kosher salt. Preheat oven to 420°. Bring pan with ribs to a simmer, cover pan with foil or lid and place in the hot oven for approximately 3 hours or until rib meat is falling off the bone. At Mosaic the chef places his cooked ribs on a bed of saffron infused risotto and adds a side of wilted (quickly sautéed) fresh summer greens. At home, serve yours in a dish capable of holding some of the saucy cooking liquid along with sides of your choice.