

# THYME & TEMP

## DEEP FRIED BISCUITS

WITH RED WINE BRAISED SHORT RIBS

12 BISCUITS  
3 HOURS

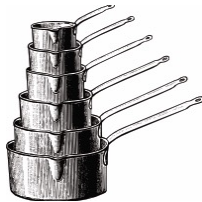
### INGREDIENTS

#### SHORT RIBS

2 1/2 pound bone-in beef short ribs  
(cut crosswise into 2" pieces)  
Kosher salt and freshly ground black pepper  
1 1/2 tablespoons vegetable oil  
1 1/2 medium onions, chopped  
1 1/2 medium carrots, peeled, chopped  
1 celery stalks, chopped  
1 1/2 tablespoons all-purpose flour  
1/2 tablespoon tomato paste  
1/2 750-ml bottle dry red wine  
5 sprigs flat-leaf parsley  
4 sprigs thyme  
2 sprigs oregano  
1 sprigs rosemary  
1 fresh or dried bay leaves  
1/2 head of garlic, halved crosswise  
2 cups low-salt beef stock

#### BISCUITS

2 cups of all purpose flour  
1 1/2 tablespoon of baking powder  
1 tablespoon of sugar  
1/2 tablespoon + 1 teaspoons of salt  
7 tablespoons of unsalted butter  
1 cup of buttermilk



## INSTRUCTIONS

#### SHORT RIBS

Preheat oven to 350°F. Sprinkle salt and pepper (and I add a little paprika for smokiness) over the short ribs. In a oven safe pot or Dutch Oven, heat up the oil at Med-High heat. In multiple batches, brown each side of the short ribs, about 7-8 minutes, and then transfer short ribs to a plate. Pour out all but 3 tablespoons drippings.

Now add the onions, carrots, and celery to the pot and cook over medium-high heat and stir often until onions are browned, about 5-6 minutes. Add flour and tomato paste and stir until it reaches a even deep red, about 3 minutes.

Still stirring, pour in the wine and add short ribs with any leftover juices. Bring this to a boil, drop the heat to medium, and simmer until wine is reduced by half, about 30 minutes. Finally, add the herbs to pot along with garlic and stir in stock. Let this come to a boil, cover, and then place in the oven.

Cook until short ribs are tender, about 2 hours. Transfer short ribs to a plate or tray and strain the sauce. Begin separating the meat from the bones and shredding with your hands. Place shredded meat in a bowl and drizzle the sauce to add flavor and keep moist.

#### BISCUITS

In a large bowl mix the flour, baking powder, sugar and salt. Add the frozen butter by using the box grater method but toss after each quarter stick to coat with flour. Stir in the buttermilk using large strokes working from the bottom until you have a crumbly mix.

Dust some flour on to a working surface and gather it into a ball and knead with your palms. Now dust with more flour and roll out until you have about a quarter inch thickness. Now use your biscuit cutter to punch out the biscuits. (You will cut out tops and bottoms in order to combine and stuff the biscuit so they need to be thinner than you would normally use for baking.)

#### FILLING & FRYING THE BISCUITS

Heat oil to 385 degrees F

Roll the biscuit dough flat until it's about a 1/4 inch thick  
Using a 3 inch round biscuit cutter, cut out a top and a bottom per biscuit.

Place roughly a tablespoon of shredded short ribs on the bottom layer and then place the other layer on top of it, sealing the edges with your fingers. Seal it tightly. You don't want the oil to break the seal and separate the layers.

Drop the stuffed and sealed biscuit into the oil and let it fry for approximately 3 minutes and then flip.

Remove biscuit from oil and let drain on a paper towel or cooling rack with a paper towel underneath.