

# What's Simmering With Chef Jack?

## Greetings to all!

As I write this letter, the sixth game of the Championship baseball game has yet to be played. Win or lose it has been a great year for the Brewers! Who would have thought that Wisconsin would be a power house in pro and college sports once again all at the same time! I think it's great for the teams, schools and the state. Now, if we could only get rid of those triangle cheese hats.



As we all adjust to the new economy, we are trying several new things into the dining rooms. Thursday night we will feature a home style cooking special such as meatloaf, calves liver, ect. Friday we will be offering a grilled or fried seafood taco. Saturday night and Sunday mornings include a free kid's meal, and also on Sundays we have decreased the menu prices in lieu of the complimentary items. Several people have mentioned they would like a more stream lined breakfast. We will try these new adjustments for the duration of November to see how things go. Please, let us know your thoughts.

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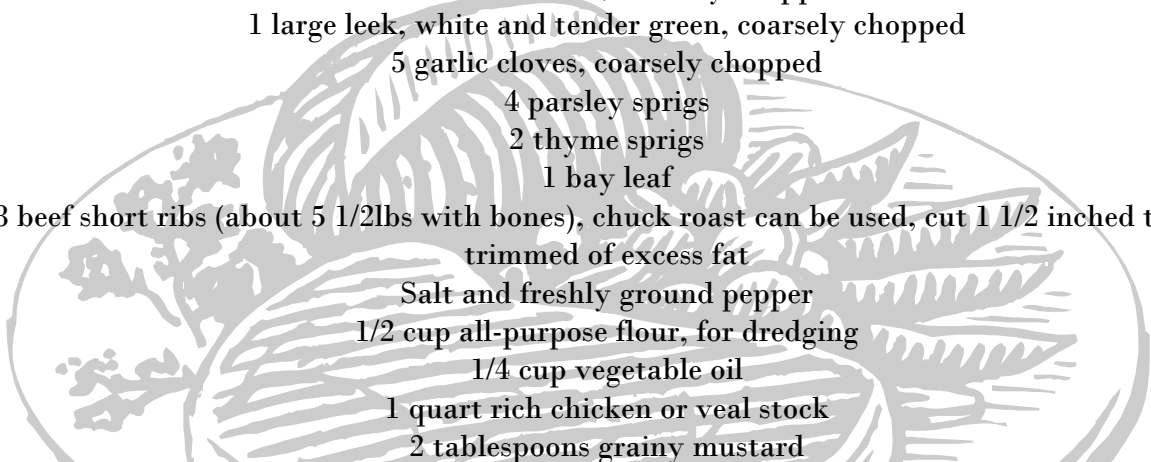
## Just another Bite of Information!

New in November: Thursday and Friday evenings in the Main Bar, We'll feature Bar Bites, a touch of the gastropub trend that is catching on in the area. Cocktails, wines and local beers with a small plate, appetizer, and tapas style offerings to tantalize your taste buds. Stop in and enjoy a Bite and Beer or enjoy a couple of Bites and wine as your evening's dinner.

**OLC to Go** - Don't want to cook? Nothing in the fridge? In a hurry and too much to do? Order a delicious OLC dinner from your office and pick it up on your way home! We offer sandwiches to full dinners. Take advantage of Thursday nights with our half price bottle of wine. Check your email for the Weekly Specials sent to you on Thursdays, or just give us a call. Thursday through Saturday, 5:00 to 8:00 pm, OLC To Go!

# Braised Short Ribs with Whole Grain Mustard

*These succulent, twice-cooked short ribs must marinate overnight in red wine before braising, so plan accordingly. Great to make and freeze for wintery days. Adapted from Thomas Keller. Servings: 8 to 10.*

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- 1 Bottle full-bodied red wine
  - 1 medium celery root, peeled, diced or any root vegetable
  - 2 medium carrots, coarsely chopped
  - 1 large leek, white and tender green, coarsely chopped
  - 5 garlic cloves, coarsely chopped
  - 4 parsley sprigs
  - 2 thyme sprigs
  - 1 bay leaf
  - 8 beef short ribs (about 5 1/2lbs with bones), chuck roast can be used, cut 1 1/2 inched thick, trimmed of excess fat
  - Salt and freshly ground pepper
  - 1/2 cup all-purpose flour, for dredging
  - 1/4 cup vegetable oil
  - 1 quart rich chicken or veal stock
  - 2 tablespoons grainy mustard

## ***Make Ahead:***

*The short ribs can be prepared through Step 5 and refrigerated for up to 2 days.*

1. In a large saucepan, bring the wine to boil over moderately high heat. Remove from the heat and add the carrots, leek, garlic, parsley and thyme sprigs and bay leaf. Let the marinade cool. Spread the short ribs in a large shallow baking dish in a single layer. Pour the marinade over the ribs, cover and refrigerate overnight.
2. Preheat the oven to 300\*. Remove the short ribs from the marinade. Strain the marinade, reserving the liquid and vegetables separately. Discard the herb sprigs and bay leaf or you can add them to the meat before baking for a stronger flavor.
3. Season the ribs with salt and pepper and dredge them in the flour. In a large skillet, heat two tablespoons of the oil until almost smoking. Add half the ribs and cook over moderately high heat until well browned, about four minutes per side. Transfer the ribs to a large roasting pan. Brown the remaining ribs in the remaining two tablespoons of oil and add them to the roasting pan in a single layer. A Dutch oven works great for this dish.
4. Pour off all but one tablespoon of fat from the skillet. Add the reserved vegetables and cook over high heat until beginning to brown, about four minutes. Spoon the vegetables over the ribs. Add the marinade to the skillet and bring to a boil. Pour the marinade over the ribs and add the veal stock. Cover with foil and bake for about three hours, or until the meat is very tender and almost falling off the bone. Transfer the ribs to a large baking dish. Leave the oven on.
5. Strain the cooking juices into a large saucepan and skim the fat from the surface. Boil over high heat until reduced to two cups, about fifteen minutes. Whisk in the mustard and season with salt and pepper. Pour the sauce over the ribs.
6. Return the ribs to the oven and bake for thirty minutes. Let cool slightly before serving.