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JOURNEY



BuenProvecho

FOOD / DINING / INTERVIEWS / TRENDS

[THE DISH]

Short Ribs Short List

In the midst of winter, we love cozying up to deep, sumptuous, satisfying dishes. Beef short ribs provide the perfect one-two punch of meaty richness and slow-cooked tenderness, whether braised for long hours in chiles and other spices or stewed for chili or tacos. We welcome short ribs' velvet texture, as well as their versatility. Here are three dishes worthy of a cool winter evening. —June Naylor

BONNELL'S FINE TEXAS CUISINE FORT WORTH

(817) 730-5489; bonnellstexas.com

At his elegant Fort Worth steak house, Jon Bonnell serves comfort food with stylish ingredients. His earthy short ribs are Exhibit A. He uses everything from red wine to ancho, papilla, guajillo, and cascabel chiles. The ribs are braised for hours in a Dutch oven, and a rich demi-glace develops, perfect for sopping up with thick slice of French bread. Alongside his signature green chile-cheese grits, this is a dinner to savor with a glass of Napa Valley cabernet sauvignon, of which Bonnell's has ample choices.

VINCE YOUNG STEAKHOUSE AUSTIN

(512) 457-8325; vinceyoungsteakhouse.com

Food that's fit to fire up a national championship-caliber athlete. That's what's served at the swanky Austin steak joint named in honor of the celebrated former University of Texas quarterback. Chef-owner Philip Brown (a close pal of the QB) creates a dark, satiating chili from short ribs meat, serving it as a decadent appetizer—but when accompanied by a sliver of breaded cheddar, with a lime to squeeze on top to brighten the sultry flavors, the chili comes with house-made cornbread smeared with brown sugar-honey butter. Consider ordering the INVINCIBLE margarita to wash it all down.



CAMPFIRE

BRYAN

(979) 421-4444;

campfireatthestella.com.

Within the chic new Stella Hotel in Bryan, Campfire chef Zachary Ladwig shows great appreciation for a meat-and-potatoes craving. Sourcing Black Angus short ribs from the esteemed 44 Farms in Cameron, Ladwig braises the beef in red wine for 48 hours so that it drops off the bones. Topped with finely chopped green onion and adorned with sweet potato, wild mushrooms, and baby arugula to offset a bit of the richness, the short ribs (pictured) are served in a cast-iron dish to be enjoyed in a casual setting with views of the patio fire pits and the lake beyond.

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