

Coca Cola Braised Beef Short Ribs with Jack Daniels BBQ, Warm Bacon-Potato Salad and Crispy Fried Haystack Onions



Beef Short Ribs

INGREDIENTS:

- 5 pounds pre-cut beef short ribs
- 1 gallon Coca-Cola
- 2 large Spanish onions, rough chopped
- 4 large carrots, rough chopped
- 1 head of celery, rough chopped
- 4 cloves of garlic, rough chopped
- ½ cup Montreal steak seasoning

DIRECTIONS:

Season all sides of the ribs aggressively with the Montreal steak seasoning. Pre-heat a large sauté pan with vegetable oil. Add the ribs fat side down and sear until golden brown on all sides. Once ribs are browned, add them to a roasting pan with all the other ingredients and cover with one layer of Saran Wrap then foil. Place the ribs in a preheated oven on 275 for 4 hours.

Jack Daniels BBQ Sauce

INGREDIENTS:

- 1 quart catsup
- 2 tablespoons granulated garlic
- 2 tablespoons course black pepper
- 1 cup minced onions
- ¼ cup whole butter
- 1 cup Worcestershire
- 1 cup molasses
- 2 cups Jack Daniels

DIRECTIONS:

Add all ingredients to a medium sauce pan and simmer on medium heat for 1 hour.

Warm Bacon-Potato Salad

INGREDIENTS:

- 6 large russet potatoes, diced
- 1 bunch of scallions, sliced small in rings
- 1-pound smoked slab bacon, rough chopped and rendered crispy
- 2 cups of buttermilk ranch dressing
- 2 cups shredded cheddar

DIRECTIONS:

Blanch diced potatoes until fork tender and then cool on a sheet tray for 30 min. Take potatoes from the cooler and deep fry for 4 minutes in 350-degree vegetable oil. Add the potatoes to a large mixing bowl and add the rendered bacon with the bacon fat. Add the remainder of the ingredients and mix well. Add salt and pepper to taste.

Haystack Onions

INGREDIENTS:

- 2 large Spanish onions
- 2 cups flour
- ½ cup Cajun seasoning

DIRECTIONS:

Peel onions, leaving them whole. Slice onion rings very thin and cover with buttermilk. Mix flour and seasoning; dredge soaked onions into the seasoned flour. Shake of the excess flour and fry in 350-degree vegetable oil until crispy. Place the onions in a pan with a paper towel to catch any of the excess grease. Season lightly with sea salt to taste.

APACHE TROUT GRILL
TRAVERSE CITY



CHEF SCOTT WILLIAMS

As a young child, Williams showed an interest in being in the kitchen, whether it was making pies and cookies with his mom or cooking venison at deer camp with his dad. At the age of 10, he announced that he wanted to be a chef and started cooking dinner for the entire family a few times a week.

When he was old enough, Williams began cooking breakfast in a small town café. During his senior year of high school, Williams entered several cooking competitions and received a scholarship to Johnson and Wales University's culinary program in Providence, Rhode Island. While taking classes, Williams worked for chef Gianfranco Campanilli at Meddeterano restaurant in Providence. Chef Gianfranco taught Williams that food doesn't need to be complicated to be great.

Williams graduated from culinary school with honors and returned to Michigan, where he began a position as sous chef at Soaring Eagle Casino Resort in Mount Pleasant. Within one year, Williams was appointed the chef de cuisine at the resort's Water Lily restaurant, where he remained for three years before leaving to become the chef de cuisine at Old Hickory inside the Opryland Hotel in Nashville, Tennessee. At Opryland, he was able to produce high-end food with a large culinary crew from all over the globe. Williams stayed in Nashville for three years before returning to Michigan as a restaurant consultant. As a consultant, Williams opened several restaurants from the ground up including, Reds on the River, Antlers Lakeside Dining and Full Moon Artisan Wood Fired Cuisine.

Williams worked as the chef de cuisine at Aerie restaurant at the Grand Traverse Resort for two years. He fell in love with Traverse City and decided to make the area his permanent home. In mid-November of 2012, Williams accepted the executive chef position at Apache Trout Grill where he is building a like-minded culinary staff with two sous chefs, Kenny Lester and Nick Aslanian.



Cold Smoked Atlantic Salmon

INGREDIENTS:

- 2 sides of Atlantic salmon
- 1 small bag of cherry wood chips, soaked

DIRECTIONS:


Portion salmon sides into 7-ounce pieces and set aside. Prepare your smoker to a high heat; the smoke should be rolling heavy. Place the salmon on the top rack of the smoker in a pan of ice to keep the fish from cooking. Smoke for 8 minutes and place in the cooler for 40 minutes to cool. Sear salmon in hot vegetable oil for 2 minutes on each side; finish with sea salt.

Recipe continued on page 56.

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Horseradish Whipped Potatoes

INGREDIENTS:

- 4-pounds russet potatoes, peeled and chopped
- ½ pound whole butter
- 3 cups heavy whipping cream
- 2 cups sour cream
- 1 cup fresh prepared horseradish

DIRECTIONS:

Boil potatoes until soft, then strain. Add all ingredients and blend for 3 minutes. Season with salt and black pepper to taste.


Sundried Tomato and Spinach Ragout

INGREDIENTS:

- 1 small bag baby spinach
- 2 cups of fine-chopped sundried tomatoes
- 2 shallots, diced
- 2 garlic cloves, finely diced
- 2 cups white wine
- 3 cups heavy whipping cream
- 2 tablespoons butter

DIRECTIONS:


Sauté shallots, sundried tomatoes and spinach with 2 tablespoons of butter. Deglaze with white wine. Add cream and reduce on simmer until mixture reaches sauce-like consistency. Season with salt and pepper to taste.




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