

TASTE OF THE TOWN:

LA RESIDENCE



La Residence Chef Justin Cole with his braised beef short ribs with goat cheese mashed potatoes and glazed baby turnips and carrots

PHOTO BY ALICIA STEMPER

Over the past 36 years, La Residence has certainly seen its fair share of changes, most notably the addition of late-night service that made the Rosemary Street restaurant a hugely popular bar scene. In recent months, La Rez has had to cope with something all-too-familiar here in Chapel Hill-Carrboro – the effects of a massive construction project, just across from the small house that La Rez calls home.

Despite the changes and trials, one thing has remained constant – the restaurant's commitment to an inspired twist on classic French food. And even with a huge expansion to its patio during the last decade, La Rez has maintained its intimate atmosphere, with several private nooks available for pairs looking to linger over a multi-course meal and a bottle of wine. If you've got a special someone this Valentine's Day, be sure to make plans to head to La Residence on the 14th, as the restaurant will be offering its 17th annual aphrodisiac menu.

BRAISED BEEF SHORT RIBS WITH GOAT CHEESE MASHED POTATOES AND GLAZED BABY TURNIPS AND CARROTS

BRAISED BEEF SHORT RIBS

INGREDIENTS

4-5 pounds beef short ribs (bone-in or boneless)
Kosher salt
Canola oil
1 large yellow onion
2 carrots, peeled
5 cloves garlic
1 bunch thyme
1 bunch sage
2 bay leaves
1 stick cinnamon
3 whole star anise
About 3 cups shiraz
Hot water

METHOD

Preheat oven to 325 degrees and season short ribs on each side with salt. In a medium sauté pan, add enough oil to coat pan. Once oil is hot, add short ribs, meat side down, and sear until browned. Remove and place in a baking dish.

Add vegetables and spices to sauté pan and place back on heat. Gently caramelize vegetables and add enough shiraz to almost cover vegetables.

Reduce sauce to a syrup consistency and empty pan over short ribs in baking dish. Add enough hot water to completely cover the short ribs and vegetables. Add fresh herbs and cover baking dish.

Place in heated oven and bake for three-and-a-half to four hours, or until completely tender.

GOAT CHEESE MASHED POTATOES

INGREDIENTS

3 medium russet potatoes, peeled and diced
1 cup half and half
½ cup butter
1 bunch fresh thyme
5 ounces goat cheese
Kosher salt

METHOD

Cover potatoes with water and simmer until tender (do not boil).

Meanwhile, combine half and half, butter and thyme in a saucepan and bring to a simmer.

Drain potatoes and combine with goat cheese and press through a handheld ricer or mash.

Strain half-and-half mixture to remove thyme and slowly add to potatoes in three steps, stirring to obtain desired consistency. Season to taste with salt.

GLAZED BABY TURNIPS AND CARROTS WITH FRESH DILL

INGREDIENTS

1-2 bunches baby turnips, peeled and blanched until tender
1-2 bunches baby carrots, peeled and blanched until tender
2 tablespoons butter
1 tablespoon honey
Chopped fresh dill

METHOD

In a sauté pan, heat butter with honey over medium heat until small bubbles begin to form, then reduce heat and add turnips and carrots. Using a spoon, baste vegetables until warmed through.

Add chopped dill and season with salt to taste.

