



Seashore Fries topped with Spiced Braised Beef and Escabeche

New

Lamb Weston Seashore Fries topped with Spiced Braised Beef and Escabeche with an Harissa Aioli.

INGREDIENTS

8 ounces Lamb Weston Seasoned Seashore-Style Chef Cut Skin-On (SS101)

Braised Beef:

- 2 Lbs Boneless Chuck Roast
- 2 Tablespoons Neutral Oil
- 2 ea Yellow Onion, Diced
- 3 Cloves Garlic
- 1 Tablespoon Garum Masala
- 1 Tablespoon Paprika
- 1 teaspoon Cumin, ground
- ½ teaspoon Cayenne
- 1 cup Red Wine
- ½ cup Dry Sherry
- 2 cup Beef Stock
- 1 can Diced Tomato
- 1.5 cup Golden Raisin
- 3 Tablespoons Salt

Harissa Aioli:

- ½ cup Mayonnaise
- 1 Tablespoon Harissa Paste
- 1 cloves Minced Garlic
- 1 tablespoon Lemon Juice
- 1 teaspoon Salt

Escabeche:

1 Lb Jalapenos

1 Lb Carrots

3 Tablespoons Salt

1 Teaspoon Black Peppercorn

1 Teaspoon Cumin Seed

5 ea Whole Cloves

12 ea Dried Bay Leaves

2 Tablespoons Mexican oregano

1 Teaspoon Coriander Seed

1 Teaspoon Fresh Thyme

5 ea Galic Cloves

½ Cup Water

½ Cup Neutral Oil

1 Lb White Onion

1 Quart Apple Cider Vinegar

½ Cup Distilled Vinegar

¼ Cup Brown Sugar

Crispy Shallots:

5 ea Shallots

1 Cup Cornstarch

Salt to taste

DIRECTIONS

For Braised Beef:

1. Season chuck roast liberally with salt
2. Preheat a heavy bottomed pot over medium high heat. Once pot has come to temperature add the seasoned chuck roast. Sear evenly on all sides until golden brown. Once seared remove from pot and set aside.
3. Add onions, garlic, garum masala, paprika, cumin and cayenne. Sweat onions and garlic for 5-10 minutes, until spices have bloomed and become fragrant.
4. Deglaze the pan with red wine and dry sherry, being sure to scrape the bottom of the pot well.
5. Add in beef stock, diced tomato, and golden raisins. Add the reserved seared beef back to the pot. Stir well and cover with a tight lid.
6. Braise in an oven that has been preheated to 300 degrees for 2 hours.
7. Once beef has been braised and is fork tender, cool and serve.

For Harissa Aioli:

1. Mix all ingredients well.
2. Taste for seasoning and store in refrigerator.

For Escabeche:

1. Wash and peel carrots. Cut jalapenos and carrots into planks and lightly season with salt. Allow to sit for 1 hour.
2. Toast all spices in a dry pan. Set aside.
3. Blend spices with water and set aside.
4. Heat a heavy bottomed pot and add neutral oil, allow to come to temperature. Add the white onion and blended spice mixture. Sweat for 8-10 minutes or until onions start to become translucent.
5. Strain the carrots and jalapenos, reserving the carrot/jalapeno liquid.
6. Add the carrots and jalapenos to the onions, along with the vinegars, sugar, and reserved liquid.
7. Simmer for 5-10 min, taste for seasoning.
8. Cool and Store.

For Crispy Shallots:

1. Preheat fryer to 350 degrees.
2. Peel shallots and slice into ¼ inch rings and separate the shallot rings.
3. Lightly dredge shallot rings in the cornstarch and gently place in fryer.
4. Fry until golden brown and place onto a lined plate to remove excess oil.
5. Season with salt, and serve.

To Build:

1. Cook fries to manufacturers specifications.
2. Place hot and crispy fries on a plate, topped with the braised beef, escabeche, harissa aioli, and finishing with the crispy shallots.
3. Serve while hot.

Yield

2 Servings