



Paper for Water Anniversary Recipes  
Courtesy of Frank Zack and Jessica Oost

## BERRIGAMI COCONUT LONGDRINK

### Ingredients

Hibiscus Berry Tea Syrup (see recipe below)  
1 each Strawberry  
4 oz. Q Club Soda  
1 T. Reàl Coconut Purée  
1 T. Strawberry Purée (Easily made with frozen strawberries, thawed and puréed), or muddled with a small amount of the Hibiscus Berry Tea Syrup  
4 Oz. Coconut Water  
Tall, festive glass  
Crushed Ice  
Festive Straw

### Hibiscus Berry Tea Syrup

1 C. Water  
4 T. dried berry hibiscus tea (Dammann Frères Nuit d'été)  
1 C. Sugar

Bring 1 cup of water to a soft boil in a small to medium pan. Remove from heat and drop in the berry hibiscus tea. Allow to steep 3-4 minutes. Replace back on medium heat and stir in 1 cup sugar. Stirring to incorporate and dissolve the sugar. Reduce down to 1/3 cup. Remove from heat and allow to cool. Fine strain into a squeeze bottle. Refrigerate. Take out 1 hour ahead of using.

### Let's Make a Drink

Destem 1 strawberry and fan cut it, leaving the end of the strawberry intact and not pulled apart. Pour 4 oz. of club soda into your tall glass. Add your festive straw and pack with crushed ice and build up over the top of the glass into a mound. Fill a cocktail shaker with ice halfway. Add in 1 tablespoon of coconut purée and 1 tablespoon of strawberry purée, 4 oz. coconut water. Cap/shake/strain into the prepared glass. Stir slightly with the straw to start incorporation. Dot with droplets of the berry hibiscus syrup. Garnish with sliced, fanned strawberry.

### Garnish Alternative

Strawberry Abstract via Dress the Drink

## VODKA PAPER PLANE

### Ingredients

3/4 oz. Tito's Vodka  
3/4 oz. Amaro Nonino Grappa,  
3/4 oz. Aperol  
3/4 oz. Fresh Lemon Juice  
Lemon peel, whole, cut into diamond  
Coupe or Martini Glass

### Let's Make a Drink

Shake with ice, strain into your favorite coupe style glass.  
Garnish with a lemon peel paper plane.

### Garnish Alternatives

Origami Paper Plane on a pick  
Gold Dusted Apple Chip  
High Class - Paper for Water Paper Wafer (from Dress the Drink) floating on top of the drink

## SHORT RIBS (serves: 4)

### Ingredients

3 ½ pounds short ribs  
Kosher salt  
3 Tbsp flour  
2 Tablespoons vegetable oil or clarified butter  
1 cup onion, diced  
½ cup celery, diced  
2 cups carrot, large cuts  
1 cup shiitake mushroom, stems removed, cut in half  
1 Tablespoon tomato paste  
1 Tablespoon dark chocolate pistoles  
2 Tablespoons balsamic vinegar  
½ bottle red wine (preferably pinot noir or cabernet sauvignon)  
10 parsley sprigs  
6 sprigs thyme  
1 sprig rosemary  
2 sprigs oregano  
1 bay leaf  
1 head garlic, halved crosswise  
3-4 cups vegetable, beef, or chicken stock

## Directions:

Season the short ribs with salt and dredge in flour.

Preheat a Dutch oven, or slow cooker if you have a sauté option with the oil.

Working in batches, sear the ribs on all sides until golden brown and crusted.

Remove the ribs and strain excess liquid leaving 2-3 Tablespoons. Add onions, celery, carrots, and mushrooms to the pot and season with salt. Sauté for 3-5 minutes, stirring constantly. Add the tomato paste and mix with the vegetables until coated. Stir the mix and cook for another 2-3 minutes. Deglaze with the wine and balsamic, bring to a boil. Stir in the chocolate and add back the short ribs. Add enough stock to almost cover the ribs. Tie the herbs, whole head of garlic, and black peppercorns in cheesecloth. Submerge the sachet in the liquid and bring to a boil. Cover and turn to a low simmer or meat/stew option on a pressure cooker (could also be high for 40 minutes).

Cook the ribs stovetop or in a 350-degree oven until tender, approximately 2-2 ½ hours. Remove ribs and strain the fat from the top of the liquid. If making ahead chill the liquid with the fat and remove the fat cap before re-heating.

Season with liquid with salt. Serve the ribs on noodles or mashed potatoes with the vegetables. Garnish with fresh herbs or peas.

\*If making for children who don't care for vegetables, blend them into the liquid to make a sauce.

\*For mini tostada appetizers shred the meat off the bone. Skim any fat and reduce the cooking liquid by half on low with ½ orange, juice, and zest, 1 cinnamon stick, 1-2 Tablespoon chipotle in adobo, ½ teaspoon cumin, ¼ teaspoon coriander, ½ teaspoon dried oregano, and 5 cilantro sprigs. Season with salt.

Toss the shredded meat in the reduced sauce. Serve the meat on mini tortilla rounds and garnish with sour cream, shredded lettuce, sliced radish, and cilantro.