Tripes à la Mode de Caen

(Stewed Tripe with Calvados)

SERVES 4

Le Veau d'Or's version of this homey favorite uses marrowbones instead of the traditional calves' feet as a thickener for the sauce.

- 3 lbs. blanched honeycomb tripe, cut into 2" x 1" pieces
- 2 lbs. beef marrowbones, cut crosswise into 2" pieces
- 4 cups beef stock
- 1 large carrot, peeled, trimmed, halved lengthwise, and then cut crosswise into 1/3" slices
- 2 ribs celery, finely chopped
- 2 cloves garlic, peeled and chopped
- 1 medium onion, peeled and finely chopped
- 1/2 cup calvados
- 1/2 cup white wine
- Salt and freshly ground black pepper
- 8 small yukon gold potatoes, peeled

1. Preheat oven to 300°. Put tripe, marrowbones, beef stock, carrots, celery, garlic, onions, calvados, white wine, and salt and pepper to taste into a large pot with a tight-fitting lid. Bring to a simmer over medium-high heat. Cover tightly with 2 layers of aluminum foil and secure tightly with kitchen twine. Cover pot with lid, pressing down to seal. Place pot on the middle rack of the oven and cook until the tripe is tender, about 9 hours.

2. Remove the pot from the oven. Uncover pot and carefully remove the foil, reserving foil and twine. Using a knife, nudge out any marrow that remains in the marrowbones and stir it into the sauce. Add the potatoes, adjust the seasonings, and stir well. Cover the pot again with the foil secured with kitchen twine, then cover tightly with the lid. Return the pot to the oven and cook until the potatoes are fork tender, about 1 hour.

3. Remove the pot from the oven. Discard the foil, twine, and marrowbones. Adjust seasonings, spoon the tripe, vegetables, and broth into warm shallow bowls, and serve.