

Short Ribs

Tools:

Dutch Oven or deep saucepan that can go in oven

Knife (chef's knife or Santoku)

wooden spatula

Food processor or colander (one only, depending on which sauce you want to make)

Ingredients:

Short Ribs 1#

Marinade

Fade to Black 1 Can

Thyme 2 Sprigs (chopped)

Bay Leaves 1 ea (whole)

Garlic Clove 2ea (diced)

Mirepoix (all chopped in ¼" pieces unless otherwise noted)

Carrots 2 ea.

Leeks 1 ea.

Onion 1 ea

Garlic ½ cups (diced)

Braising Liquids

Fade to Black 2 Cans

Beef Stock 2 Cups

Method:

Marinate the ribs overnight in the beer and herbs, covered in a pot

Remove the ribs from the marinade and reduce the marinade to ½ cup over medium heat. Dry the ribs in a towel then season them with salt and pepper.

Sear them in a large roasting pan on medium high heat, being very careful not to burn the ribs or scorch the pan. When brown on both sides remove the ribs. Cook them in batches to avoid overcrowding in the pan, usually 2-3 batches total.

Once all of the ribs are seared add the chopped mirepoix to the pan with a tablespoon of olive oil. You want to brown the vegetables until dark golden brown. Medium heat, this should take 10 minutes.

Add the other two cans of Fade to Black to the pan and scrape the bottom of the pan with a wooden spoon to get all of the great flavor that was stuck on. Once the beer is simmering, add the reduced marinade and beef stock and bring to a simmer.

Add the short ribs to the liquid and cover with a lid and place into a 300 degree oven for 4-6 hours. You can also put this mixture into a crock-pot and cook on low for the same amount of time.

Once the short ribs are tender, remove from the liquid and allow to cool on a plate to collect all the juices that release.

At this point you have two options for the sauce:

1 - puree the whole pot and make an excellent gravy,

2 - remove the vegetables by straining in colander and reduce the braising liquid by half to create a sticky glaze.