



# ALE-BRAISED BEEF SHORT RIBS

GARY KUCY, JAMES BEARD SEMI-FINALIST AND EXECUTIVE CHEF AT RUPERT'S RESTAURANT IN HOTEL MCCALL

## INGREDIENTS

- 5-6 pounds Bone-in Beef Short Ribs (Approximately 6, 2- to 3-inch ribs)
- Kosher Salt
- Black Pepper
- 1 cup onions, diced
- 3/4 cup celery, diced
- 3/4 cup carrots, diced
- 1 cinnamon stick
- 10 fresh sage leaves
- 6 cloves garlic
- 1/2 cup molasses
- 4 cups Nut Brown Ale (Salmon River's Nutty Ambro or McCall Brewing's Wobbly Man Smoked Scotch Ale)
- 3 cups beef stock
- Season short ribs with a hearty coating of salt and pepper; let sit overnight in refrigerator.

## INSTRUCTIONS

In a dutch oven large enough to hold the ribs with enough oil to coat the bottom of the pan, brown short ribs over medium heat. Ribs can be browned using a gas or charcoal barbecue grill. A little char is desirable. Set aside.

Preheat oven to 300°F. Remove excess oil; wipe clean if necessary. Over medium heat, sauté vegetables until caramelized, about 15 minutes. Add garlic, sage, cinnamon, and molasses. Simmer molasses for about a minute, then add ribs, beer, and stock, bring to a slow simmer and cover. Place covered pan in oven for approximately 2 1/2 hours or until meat pulls away from the bones.

Allow ribs to cool in liquid overnight. Ribs can be served immediately but allowing them to rest overnight encourages the flavors to come together.

To reheat, remove ribs from liquid, strain braising liquid and reduce by 1/4 to concentrate flavors. Serve warm ribs with reduced braising liquid and your favorite side dishes.