

Chocolate Stout Braised Short Ribs

INGREDIENTS

4 lb. beef short ribs
Salt and freshly ground pepper, to taste
3 Tbs. canola oil
2 yellow onions, diced
3 carrots, peeled and diced
2 celery stalks, diced
6 garlic cloves, sliced
2 cups Chocolate Stout
8 fresh flat-leaf parsley sprigs (optional)
2 bay leaves
6 sprigs thyme
2/3 cup apple cider vinegar
3 tablespoons honey

DIRECTIONS:

1. SEASON THE SHORT RIBS GENEROUSLY ON ALL SIDES WITH SALT AND PEPPER. IN A LARGE FRY PAN OVER MEDIUM-HIGH HEAT, WARM THE OIL UNTIL ALMOST SMOKING. WORKING IN BATCHES (DO NOT OVERCROWD), BROWN THE RIBS ON ALL SIDES, 3 TO 5 MINUTES PER SIDE. TRANSFER TO A PLATE.

2. IN THE SAME PAN OVER MEDIUM HEAT, ADD THE FRESH HERBS, ONIONS, CARROTS, CELERY AND GARLIC AND COOK, STIRRING OCCASIONALLY, UNTIL SOFTENED, ABOUT 5 MINUTES. SEASON WITH SALT AND PEPPER. MIX THE CIDER AND HONEY, THEN ADD.

SLOW COOKER METHOD: TRANSFER THE SHORT RIBS, LIQUIDS, AND VEGETABLES TO A SLOW COOKER AND ADD THE STOUT. COVER AND COOK ACCORDING TO THE MANUFACTURER'S INSTRUCTIONS UNTIL THE MEAT IS VERY TENDER, ABOUT 6 HOURS.

OVEN METHOD: PREHEAT AN OVEN TO 300°F. TRANSFER THE SHORT RIBS, LIQUIDS, AND VEGETABLES TO A DUTCH OVEN AND ADD THE STOUT. COVER THE POT WITH ALUMINUM FOIL AND PLACE THE LID ON TOP. TRANSFER TO THE OVEN AND BAKE UNTIL THE MEAT IS VERY TENDER, ABOUT 4 HOURS. THEN TRANSFER THE RIBS TO A LARGE BOWL AND COVER WITH ALUMINUM FOIL. SKIM THE FAT OFF THE SAUCE. USING AN IMMERSION BLENDER (OR HOUSEHOLD BLENDER), PUREE THE SAUCE UNTIL SMOOTH.

SERVE IMMEDIATELY AND PAIR A CHOCOLATE STOUT BEER AND YOUR FAVORITE SIDES (WE LOVE POTATOES SMASHED WITH A BIT OF GORGONZOLA, CREAM, BUTTER AND GARLIC!)

YIELD: 4 SERVINGS