

**Stout Braised Prime Beef Short Ribs**

Tomatoes & Roasted Poblanos

Serves 8

Ingredients:

2 medium fresh Poblano Chiles

2 Tbsps. pork fat or olive oil

5 lbs. beef short ribs, trimmed

1 large onion, medium dice

2 celery stalks, medium dice

2 carrots peeled, medium dice

4 garlic cloves, chopped

4 ripe tomatoes, chopped, med diced

12 oz. Stout beer

2 cups beef stock

Chef John’s Signature Seasoning

2 tsps. Thyme, chopped

1 Tbsp. parsley, chopped

Preparation:

1. Preheat oven to 325 degrees.
2. Lay Poblano peppers directly on stove burner flame (or grill) over medium heat. Turn every minute or so until softened and charred about 7-10 minutes. Remove from flame, place in pan and cover with plastic wrap until cool enough to handle. Remove the skins, stems and seeds while rinsing off. Slice and medium dice.
3. In a medium-large roasting pan, heat the fat or oil over medium-high. Cut the short ribs into 4-6 oz. pieces. Lay the short ribs in a single, uncrowded layer, working in batches if necessary.
4. When richly browned on one side, about 5 minutes, turn them over and brown the other side, 3-5 minutes more. Remove short ribs and let rest.
5. Set roasting pan back on the stove and reduce the heat to medium. Add the onions, celery, carrots to cook, stirring frequently, until golden, about 7 minutes. Add the garlic and stir for another minute, then add the tomatoes. Stir occasionally until the tomatoes have softened.
6. Add beer, beef stock and stir in the Poblano peppers.
7. Nestle the browned meat into the braising liquid, spooning some of it over the top. Cover the pan and set in the oven.
8. After 2 hours, check the meat; it should be fork-tender. If not, re-cover and braise an extra 15 minutes or so.
9. Using a spatula, remove the meat to a warm serving platter.
10. Strain the sauce into a smaller container and press out the vegetables from braising liquid. Spoon off fat from top of liquid.
11. Taste the sauce, season with herbs and Chef John’s Signature Seasoning.
12. Ladle braising liquid over short ribs.

Serving Suggestion:

Butter Whipped Potatoes with Blanched and Sautéed Carrots.