



BEEF SHORT RIBS BRAISED IN PORTER





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INGREDIENTS

- Coarse kosher salt **1 tablespoon**
- Freshly ground black pepper **2 teaspoons**
- Dry mustard **2 teaspoons**
- Chopped fresh sage **2 teaspoons**
- Chopped fresh thyme **2 teaspoons**
- Trimmed short ribs cut across..... **6 pound**
the bone and into 2in x 2in squares
- Canola oil **2 tablespoons**
- Chicken stock **3 cups**
- Porter **One 12 ounce bottle**
- Bay leaves **2**
- Brown sugar **2 teaspoons**
- Large yellow onions (sliced thin) **2**
- Large parsnips, peeled, cut into rounds
(1 1/2-inch lengths) **4**
- Large bulb celery root (large diced) **1**
- Whole garlic cloves, peeled **8**
- Whole grain Dijon mustard **2 tablespoons**

PREPARATION

Position rack in center of oven and **preheat to 325°F**. Make a rub with the first 5 ingredients. Lightly coat short ribs with the mixture. Heat oil in braising pan over medium-high heat. Add seasoned short ribs and brown on all sides. Transfer ribs to baking sheet. Add onions, celery root, and parsnip to pan, cook about 5 minutes, add stock, scraping up browned bits from bottom of pot. Stir in porter, bay leaves, garlic, whole grain Dijon mustard, and brown sugar; bring to boil. Return ribs to pan, cover, place in oven and braise for 1 1/2 to 2 hours. Remove pan from oven, transfer ribs to a platter to rest. Place pan onto burner over medium-high heat and reduce braising liquid by 1/3.

Plate rested short ribs with whipped potatoes, and vegetables from braising and cover ribs with sauce.



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