

PORTER-BRAISED BEEF SHORT RIBS

Chef Joel Cumberland / Last Best Brewing



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Ingredients

- 1 7K Ranch beef short ribs (2"cut)
- 1 Small yellow onion, rough chop
- 1 Small carrot, rough chop
- 2 Celery stalks, rough chop
- 6 Garlic cloves
- 2 Sprigs of rosemary
- 1L Last Best "There Will Be Porter" beer
- 1L Beef Stock
- 100g Butter, cold
- + Salt & Pepper to taste

Method

Season short ribs with salt and pepper.

In a heavy bottom pot, sear short ribs on all sides over high heat. Remove and set aside.

Reduce heat, and add the onion, carrots, celery, garlic, and sauté until soft (approx. 2mins).

Add beer, stock and rosemary to the pot and bring to a simmer.

Remove from heat, add the short ribs back to the pot and cover.

Place pot in a 325°F oven and cook until tender (approx. 2.5 – 3 hours).

Remove short ribs from the pot. Discard the rosemary. Reserve the braising liquid.

For the sauce:

Skim excess fat from the reserved braising liquid. Place liquid and vegetables in a blender and puree.

Place pureed liquid in a small pot over low heat and reduce by half.

Remove from heat and slowly stir in cold cubed butter. Serve immediately.



7K
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