



Parson's Table Brooklyn Brown Ale Braised Beef Short Ribs

Ingredients

10 pounds beef short ribs
1 pound smoked bacon
1 large onion, diced
2 stalks celery, diced
1 carrot, diced
6 whole garlic
1/4 can tomato paste
4 bottles brown ale
1 cup beef stock
1 oz. dried porcini mushrooms
1/4 cup maple syrup
3 sprigs thyme
1 clove garlic
kosher salt
black pepper

Directions:

1. Set oven to 300 degrees
2. Cook bacon and reserve.
3. Salt and pepper ribs, then brown in bacon fat.
4. Add vegetables and a pinch of salt.
5. Add tomato paste. Cook until caramelized.
6. Add bacon, beer, beef stock, porcini mushrooms, maple syrup (or brown sugar), clove of garlic, thyme and stir to blend.
7. Add ribs, cover and cook in oven for three hours.

Recipe from The Parson's Table Restaurant & Bar.
www.parsonstable.com