

Parson's Table

4305 McCorsley Avenue, Little River, SC , Phone: (843) 249-3702

Website: www.ParsonsTable.com

Parson's Table Brooklyn Brown Ale Braised Beef Short Ribs

Ingredients:

10 # Beef Short Ribs
1 # Smoked Bacon
1 Large Onions, diced
2 Stalks Celery, diced
1 Carrot, diced
6 Whole Garlic
¼ can Tomato Paste
4 Bottles Brown Ale
1 Cups Beef Stock
1 oz. Dried Porcini Mushrooms
¼ c. Maple Syrup
3 Sprig Thyme
1 Clove Garlic
Kosher Salt/Black Pepper

Directions:

Set oven to 300°. Cook bacon. Reserve bacon, salt and pepper, ribs brown in bacon fat, add vegetables and a pinch of salt. Add tomato paste cook till caramelized. Add bacon, beer, beef stock, porcinis, brown sugar, clove of garlic, thyme and stir to blend. Add ribs cover and cook for 3 hours.