



Ancho Braised Short Ribs

Prep Time: 10 Minutes

Cooking Time: 191

Minutes

Serves 12

Ingredients:

- 12 each Dried Guajillo Peppers , stemmed and seeded
- 6 each Dried Ancho Peppers , stemmed and seeded
- 3 cups Water
- 6 lbs. Short Ribs, raw
- Salt and Pepper to taste
- 1/4 cup Olive Oil
- 12 each Garlic Cloves, minced
- 2 each Red Onion , diced
- 2 Tbsp. Ground Cumin
- 2 Tbsp. Dried Mexican Oregano
- 2 cups Beef Stock
- 2 Tbsp. Dark Agave
- 2 tsp. Instant Espresso Coffee

Directions:

1. Combine dried chilies and water in medium saucepan and bring to boil over medium heat. Cover and reduce heat to medium-low and simmer until chiles are just tender, 5 to 6 minutes. Transfer mixture to blender and blend until completely smooth. Reserve.
2. Season short ribs on all sides with salt and pepper. Heat oil in rondeau over medium-high heat, add short ribs in batches and sear on all sides, transferring browned short ribs to sheet pan each time.
3. Add garlic and red onion to rondeau and sauté for 5 minutes or until softened. Add cumin, oregano, reserved chile puree, stock, agave and espresso; stir to blend. Transfer chile mixture, reserved short ribs and any juices to deep full size steam table pan; stir to coat. Cover with foil and place in 275°F oven for 3 hours or until very tender.
4. Spoon off fat that rises to surface and remove ribs and any loose bones. Cut membrane off each rib piece and discard with bones. Roughly shred rib meat into bite size pieces and set aside. Strain cooking liquid into medium sauce pan and reduce by half or to desired consistency. Season with salt and pepper, add reserved rib meat, and reserve warm.