



Braised Beef Short Rib

Serves 24

Ingredients:

- 2 Tbsp. Canola Oil
- 6 lbs. Beef Short Rib , bone-in
- Kosher Salt and Freshly Ground Peper , to taste
- 2 each Large Onions , finely chopped
- 4 each Carrots , chopped
- 6 each Celery Sticks , chopped
- 6 each Garlic Cloves , minced
- 6 cups Chicken Stock
- 1 each Dry Red Wine , 750 ml bottle
- 2 Tbsp. Ground Cinnamon
- 2 Tbsp. Ground Ancho Chile Powder
- 6 each Oregano Leaves

Directions:

1. Pre-heat convection oven to 350°F.
2. In a large sauté pan, heat oil over medium-high heat. Season ribs with salt and pepper. Sear the ribs on all sides until completely brown. Remove from the pan and set aside.
3. Add onion, carrots, celery and garlic to same pan; cook until translucent.
4. Add chicken stock, red wine, cinnamon, Ancho chili powder, and oregano leaves. Stir and bring to a boil.
5. Once boiling, reduce to a simmer and add the meat back to the liquid and cover.
6. Transfer the braising pot to the oven and cook for two hours, until the meat is tender but not falling apart; uncover and continue to cook for one hour.
7. Remove ribs, let cool and shred; transfer liquid to shallow pan and reduce until it reaches sauce consistency.
8. Combine the shredded meat with the sauce, check for seasoning. Reserve refrigerated.