

## Short Ribs Braised in Porter Ale with Maple-Rosemary Glaze

(Molly Stevens All About Braising)

### *Ingredients*

4 lbs bone-in short ribs

coarse salt  
black pepper  
2 tbsp. olive oil  
2 yellow onions, thickly sliced  
1 carrot, coarsely chopped  
1 1/2 cups porter ale  
1 rosemary sprig  
2 bay leaves

Wax paper

For the glaze

3 tbsp. maple syrup  
2 rosemary sprigs  
1 tbsp. prepared horseradish

### *Instructions*

Heat oven to 300 degrees.

Trim excess fat from the ribs. Dry them with a paper towel. Season them with salt and pepper.

Heat the olive oil in a heavy pot. Brown the short ribs on all sides, you may need to do this in batches. Remove from the pot and set aside.

Pour off all but a tablespoon of fat from the pot. Return the pot to medium heat and add the onions and carrot. Season with salt and pepper and sautee until golden. Add the ale and bring to a full boil. Boil for 2 minutes while scrapping any browned bits from the pot. Add the stock, bring to a boil and reduce the heat to a simmer. Add the short ribs and place the rosemary sprig and bay leaves between them. Remove from heat.

Cover the pot with wax paper, pressing down so that it almost touches the meat and leaving a 1" border outside the pot. Seal with the lid and put in the oven. Cook for 15 minutes and check to see if the liquid is boiling heavily - if so, reduce temperature by 10 or 15 degrees. Braise for a further 2 1/2 hours.

While the ribs are braising, make the glaze. In a small pot bring to a boil the maple syrup and the rosemary sprigs. Remove from the heat and let it seat for an hour. Remove the rosemary sprigs and mix with the horseradish.

When the ribs are ready - they are falling off the bone - transfer them to a shallow baking dish, placing them in a single layer. Discard any bones that have fallen off. Using a slotted spoon, remove the vegetables and place between the ribs. Brush the glaze over the ribs.

Spoon off any visible fat from the braising liquid. Bring the braising liquid to a boil and boil until it reduces into a syrupy consistency. Pour the braising liquid around the ribs.

Heat oven to a broil, and broil the ribs for about 4 minutes.

MY NOTES:

I picked up a few tips over on egullet, such as instead of browning the ribs on the stovetop, which can get pretty messy and is labor intensive, broil them in the oven for 45 minutes at 450. I'm glad I used a broiler pan because they gave off a lot of fat (which I saved to make gravy with sometime, of

course!). Also some people there recommended increasing the horseradish, and I increased it to about a tablespoon and a half, but it could have been even more because I thought it could use a bit more bite. I also followed recommendations to braise at a lower temperature. I had it at 225 for 4 hours and I'd do it that way again. I also kept crumpled damp parchment paper on top, and I'll try it without next time, just to understand what it does.

I used chicken stock for the braising liquid because I thought the beef and porter combo might be too monotonous, but I think next time I'll use beef stock. I also added water to cover the ribs and I think next time I'd use more porter or stock for flavor. I had a lot of braising liquid left (possibly because of the parchment paper), and I reduced it for quite a while, but still ended up with about a cup and a half- maybe 2 cups. It wasn't as intense as I imagine it's supposed to be, but it tasted fine anyway. The glaze was great, and everyone liked the maple taste.

The vegetables pretty much disintegrated but that was fine with me as I'd made carrots and sweet potatoes to go on the side, which worked very well.

This isn't a hard dish to make, but it does have a fair number of steps, from browning the ribs, to sauteeing the vegetables, to braising the meat (turning the meat every 45 minutes), making the glaze, reducing the liquid and finally broiling the meat. But the end result was well worth it.

Greg thought this was one of the best meals I've made, and said it was "restaurant quality"