

# Guinness Braised Short Ribs

TOTAL TIME  
**210 min**

SERVING / SIZE  
**1 portion**

SERVINGS  
**12**



Meaty and satisfying, these slow-cooked short ribs are served falling off the bone in a rich beer and French onion sauce.

**MADE WITH**



**Signature French Onion**

CASE CODE 08171

## Ingredients

3 kg	Meaty beef short ribs
6 g / ½ g	Salt and pepper, each
30 mL	Canola oil
28 g	Unsalted butter
297 g	Onions, diced
4 stalks	Celery, chopped
12 cloves	Garlic, halved
7 g	Rosemary, finely chopped
40 g	All-purpose flour
500 mL	Guinness
½ tub (905g)	<b>Signature French Onion</b>
30 g	Grainy mustard
25 g	Brown sugar
<b>Horseradish and Chives Mashed Potatoes</b>	
2 kg	Yellow potatoes, peeled and cut into chunks
58 g	Unsalted butter, room temperature, cut into cubes
300 mL	Milk, heated
3 g / 1,2 g	Salt and pepper, each
1.4 g	Nutmeg, ground
60 g	Prepared horseradish
11 g	Fresh chives, chopped
175 mL	35% whipping cream, warmed

## Directions

### Short Ribs

- 1 Preheat oven to 170°C (325°F). Meanwhile, season short ribs with salt and pepper. Heat oil and butter in large rondeau set over medium heat; cook short ribs for about 10 minutes until browned all over. Transfer to full hotel pan (10 cm/ 4 inches deep).
- 2 Add onions, celery, garlic and rosemary to rondeau; cook over medium heat for about 5 minutes or until starting to soften. Sprinkle flour over top; cook for 5 minutes. Stir in beer; bring to boil. Reduce heat to medium; simmer for 10 minutes. Stir in French Onion soup; bring to boil. Pour over short ribs. Cover with foil. Roast in oven for 2 ½ to 3 hours or until meat is very tender. Stir in mustard and brown sugar. (Makes 4.5 lb/12 cups sauce.)

- 3 Serve with Horseradish and Chives Mashed Potatoes

### Horseradish and Chives Mashed Potatoes

In stock pot of boiling salted water, cook potatoes for about 20 minutes or until fork tender. Drain. Pass through ricer back into pot set over low heat. Stir in butter and pour in milk. Mash until smooth. Stir in salt, pepper and nutmeg. Stir in horseradish and chives.