

# 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.