



Braised Short Rib with Escabeche

NEW

Beer braised short ribs with tangy pickled vegetables, accompanied by Lamb Weston® Seasoned 5/16" Thin Regular Cut Beer Battered Recipe (45Q)

INGREDIENTS

- 4 Short ribs
- 1 Onion
- 15 mL Garlic, minced
- 15 mL Thyme

- 340 g Porter
- 1 Red bell pepper, julienned
- 1 Green bell pepper, julienned

- 1 Onion, julienned
- 946 mL White vinegar
- 473 mL Water
- 237 mL Sugar

DIRECTIONS

1. Season and sear short ribs and place in hotel pan.
2. Sweat veg and herbs, deglaze pan with beer.
3. Place in a 150°C oven for 3 hours. Uncover and cook for an additional hour, liquid should be well reduced.
4. Bring pickling ingredients to a boil, whisk until salt and sugar are dissolved, hot brine vegetables, and cool.
5. Serve hot short rib with escabeche, reduced cooking liquid, and your choice of Lamb Weston® fries.

Yield

4 portions