
Kona Braised Boneless Short-Rib with Ancho Chili Sauce

Total time: 4 hrs 30 min Yield: 5 servings

Ingredients

1 cup onions
1/2 cup carrots
1/2 cup celery
6 cup beef stock
salt
pepper
12 cup Kona coffee, fresh brewed
4 to 6 oz hydrated ancho chili
5 to 10 lb short ribs, boneless

Prep Time: 30 min Cooking Time: 4 hrs Total Time: 4 hrs 30 min

Instructions

To make the mirepoix, rinse, trim, and peel celery, onion and carrots. Chop into uniform pieces and add to a pan with beef stock then season with salt and pepper to taste.

Blend together brewed coffee and ancho chili until it forms a liquid paste consistency. Season short ribs with coffee ancho paste on all sides, then put into a shallow baking pan with bottom of pan covered with mirepoix mix. Place into the oven to braise at 350°F for about 3.5 to 4 hours until tender then let rest until serving.

Source:

Deanna Delmar, Kona Coffee Recipe Contest Winner: Professional Savory - 2nd Place