



Braised Short Rib with Escabeche

NEW

Beer braised short ribs with tangy pickled vegetables, accompanied by Lamb Weston® Seasoned 1/2" x 1/4" Platter Fries® Beer Battered Recipe (45R)

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

237 mL Salt

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