



Fredericksburg Farms

Country Goodness, Gourmet Taste

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Shiner Bock Braised Short ribs with Texas Hot Firepit Barbecue Sauce

On the ranches around Fredericksburg cattle are king. You'll find herds comprised of cattle of every breed and description – from fine registered Longhorns, to Angus, Hereford and everything in between. But one common thread is that over the years when ranchers butchered a steer for their own tables, they made use of every single cut of the animal, letting nothing go to waste. Short ribs have always been a favorite cut. Although they require a long braising time, the finished product is so tasty and so tender, you won't mind.

To Serve 6 to 8.

4 pounds meaty short ribs, cut into 2-inch portions
Sea salt or kosher salt, freshly ground black pepper, and sweet paprika
Fredericksburg Farms Texas Hot Firepit Barbecue Sauce
2 medium onions, roughly chopped
4 large garlic cloves, peeled and chopped
2 medium carrots, peeled and sliced thin
2 celery stalks, chopped
4 large garlic cloves, peeled and sliced
2 cups Shiner Bock (that leaves a little for the cook from the second bottle)
1 cup beef stock
3 ancho chiles, seeds and stems removed
2 fresh rosemary sprigs

Preheat gas grill to medium, or build a hot hardwood charcoal fire. Season the ribs all over with salt, pepper, and paprika. Place in a single layer on grill rack and baste all over with **Fredericksburg Farms Texas Hot Firepit Barbecue Sauce**. Cook the short ribs, turning and basting several times, until well-seared. Remove from grill.

Preheat oven to 350 degrees. Scatter the onions, carrots, and celery in the bottom of a large, heavy open-roasting pan. Combine the Shiner Bock, beef stock, ancho

chiles and rosemary sprigs in a small, heavy-bottomed saucepan over medium-high heat. Bring to a boil, then reduce heat and simmer for 5 minutes. Place the seared short ribs in a single layer on the vegetables in the roasting pan. Pour the Shiner bock mixture over the meat, cover pan tightly with foil and bake in preheated oven to 4 hours, or until the short ribs are fork tender. Don't mess with them while they're cooking!

Remove the ribs from the pan and set aside to keep warm. Strain the braising liquid, discarding the vegetables. Skim fat from surface. Place liquid in saucepan and cook to reduce by half.

Serve the ribs in a pool of the reduced pan juices on individual serving plates. Brush the ribs with a liberal dose of **Fredericksburg Farms Texas Hot Firepit Barbecue Sauce** and dig in, pod'ner.