

Costine di manzo glassate alla birra

Ingredients:

- * 2 kg beef ribs
- * 2 liters of water
- * 150 g onion
- * 150 g carrot
- * 3 g rosemary
- * 3 g sage
- * 3 g thyme
- * 10 g salt
- * 1 bay leaf
- * 3 g black pepper
- * 500 g ketchup
- * 50 cl dark beer
- * 5 g powdered onion
- * 5 g powdered garlic
- * 5 g powdered paprika
- * 20 g honey
- * 20 g cane sugar
- * 5 g cumin powder
- * 5 ml apple cider vinegar

Steps:

1. Preheat the oven to 200°C (400°F).
2. In a cooking.essential inox h 65 pot, add the following ingredients: beef ribs, onion, carrot, rosemary, sa
3. Cover the pot and cook in the oven for 35 minutes.
4. In the meantime, prepare the glaze, by mixing the following ingredients: ketchup, dark beer, honey, sug
5. Reduce the glaze over medium heat until it becomes thick.
6. Remove the beef ribs from the cooking liquid, dry them thoroughly, and generously coat them with the g
7. Return the beef ribs to the oven and cook for a few minutes, until the desired color is achieved.
8. Serve the beef ribs with the glaze.