



VENTURA FOODS, LLC

# PERATOR SUPPORT SERVICES

Culinary & Product Development

**Name: Guinness BBQ Braised Short Ribs**

**Date: 12/12/14**

**Yield:**

Ingredients:	Quantity		Procedure
	Single	Double	
Beef short ribs, boneless	5#	10#	Heat olive oil in a large braising pan over medium high heat. Season the short ribs with kosher salt and black pepper. Rub seasoning into short ribs. Add short ribs to a very hot pan and brown for 2 minutes. Flip and brown for 2 more minutes. Remove from pan and set aside.
Salt, kosher	2 teaspoons	4 teaspoons	
Black Pepper, ground	1 teaspoon	2 teaspoons	Add onions to pan. Sauté for about 3 minutes or until beginning to caramelize. Add garlic, chorizo, bay leaves and chili powder. Sauté for about 2 minutes. Add Shiner Bock and beef base, stir to deglaze pan. Add BBQ sauce, stir until uniform. Add short ribs to pan. Bring to a low boil. Cover pan and place in a 225 F. oven and braise for 3-4 hours. Remove from oven and let rest, covered for 20 minutes before serving.
Extra virgin olive oil	2 oz	4 oz	
Onions, 1/4" dice	1 pint	1 quart	
Garlic, coarsely chopped	2 Tbls	4 Tbls	
Chorizo Sausage, coarsely chopped	1#	2#	
Chili Powder	1/2 cup	1 cup	
Bay Leaves	1/4 cup	1/2 cup	
Beef Base 86352CGR	2 teaspoons	4 teaspoons	
Beer, Guinness Stout	1 quart	2 quarts	
Smoky BBQ Sauce	1-1/2 cups	3 cups	

Chefs Tip: Can be made a day in advance. Simply reheat on the stove top to order and serve with your favorite sides or turn into tasty sliders or tacos!



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## Culinary & Product Development

- This recipe is equally at home as an appetizer or entrée . The sauce/marinade is also fantastic for seared tuna and grilled steaks.