Sweet & Spicy Glazed Beef Ribs

Beef ribs are one of my favorite choices when entertaining. They can be braised and prepared in advanced. You can even speed things up by using a pressure cooker and have them finished in only 45 minutes. Everything is done ahead of time, which allows you to enjoy your time with your guests, and makes service fun and easy. Once cooked the ribs can be finished on the grill or in a pan, perfect for wherever or whenever you are.

Pro-Tip: Don’t be afraid to ask your butcher to use their bandsaw to cut the ribs into smaller handheld sizes. They are always happy to help!

8ea Beef Short Ribs

1tb Calabrian chile paste

16oz beef stock

1/2c brown sugar

1/4c honey

1/2c white balsamic vinegar

8 cloves garlic, peeled

1 onion, quartered

1. Season your beef ribs generously with salt and allow to sit at room temperature for at least 30 minutes before cooking. You can even season them the night before and store in the fridge before tempering.
2. Over high heat, begin heating a large, tall sided, wide, oven safe pan.
3. Once hot, add a small amount of neutral oil and sear all sides of the ribs, before removing from the pan and setting aside.
4. In the same pan, add brown sugar and honey. Allowing to melt and begin to caramelize.
5. Once bubbling, add chile paste, garlic and onions. Stir to combine.
6. Deglaze with vinegar and add beef ribs back to pan.
7. Cover with beef stock and braise in a 300F oven or covered over low heat for 3-4 hours until tender.
8. Allow ribs to cool in the braising liquid overnight.
9. The next day remove and discard the fat cap on the surface. Strain and reduce the cooking liquid to a glaze.
10. In a new pan, heat oil and sear the beef ribs over high heat until caramelized.
11. Lower the temperature and toss in the glaze before enjoying.