**Alder planked southern smoked short rib tender, chipotle tequila sauce.**

**For the short rib**

2 lb. boneless beef short ribs

½ C. flour

Salt and black pepper

1/4 C. oil

1 Q. mirepoix

¼ can chipotle en adobe chopped fine

2 Q. beef broth

1. Season the ribs and coat with flour.
2. Sear until very golden brown and place in braising pan.
3. In the same pan fry the mirepoix golden brown, remove and place in the braising pan.
4. Add some of the remaining flour to the pan to form a roux.
5. Add the boiling broth and the adobe.
6. Braise at 300F for 2.5 hours until the meat is very tender.
7. Remove the meat and chill.
8. Chill the sauce and remove all the fat.
9. Reduce the sauce by half and season.
10. Brush the cold beef with the sauce.
11. Place a portion of the beef on the alder plank and grill under cover for ten minutes.
12. Glaze with sauce and serve.