

# CHEW & BREWS SHORT RIBS. BRAISED IN BROOKLYN LAGER

2 servings | 15 min prep + Overnight.  
Marinading | 6 hour cook

## INGREDIENTS

3 TBSP CHEW & BREWS RIB RUB

2 Beef Short Ribs (300g each)

60ml Sunflower Oil

Onion

200ml Brooklyn Lager

250ml Chicken Stock

40g Black Treacle

Thyme

40g Ketchup

40g American Mustard

25g Brown Sauce

## DIRECTIONS

1. Mix the Rib Rub with 2 tbsp Sunflower Oil and 1 tsp Salt Flakes and rub well into the short ribs. Cover and place in fridge overnight.
2. Next Day heat the remaining sunflower oil, and add the diced onion until you get a nice deep colour - probably at least 10 minutes. Add the lager and reduce by half before adding the treacle, stock and thyme. Stir well, simmer.
3. Place the ribs in a good roasting tin and pour over the onion/beer liquid, cover with foil (nice and tight) and cook in the oven for 5 hours.
4. Once the ribs are cooked, remove to a plate and cool. Strain the liquid into a saucepan, remove the top layer of fat and put the remaining liquid over a high heat, add the ketchup/mustard/brown sauce and mix well.
5. To finish, place the ribs on a wire rack under the grill and cook until there is a nice charred sticky crust (make sure to baste them regularly)
6. Serve with a crisp Slaw, chew and brew Cajun wedges and another cheeky can of Brooklyn!

## SHOPPING LIST

Beef Short Ribs

Chew & Brews Rib Rub

Sunflower Oil

1 Can Brooklyn Lager

Onion

Chicken Stock Cube

Black Treacle

Fresh Thyme

Ketchup, Mustard & Brown  
Sauce.