



## Braised Short Rib with Escabeche

Beer braised short ribs with tangy pickled vegetables, accompanied by Lamb Weston® Seasoned 1/2" x 1/4" Platter Fries® Beer Battered Recipe (45R)

### INGREDIENTS

4 Short ribs

1 Onion

15 mL Garlic, minced

15 mL Thyme

340 g Porter

1 Red bell pepper, julienned

1 Green bell pepper, julienned

1 Onion, julienned

946 mL White vinegar

473 mL Water

237 mL Sugar

237 mL Salt

## DIRECTIONS

1. Season and sear short ribs and place in hotel pan.
2. Sweat veg and herbs, deglaze pan with beer.
3. Place in a 150°C oven for 3 hours. Uncover and cook for an additional hour, liquid should be well reduced.
4. Bring pickling ingredients to a boil, whisk until salt and sugar are dissolved, hot brine vegetables, and cool.
5. Serve hot short rib with escabeche, reduced cooking liquid, and your choice of Lamb Weston® fries.

## Yield

4 portions