

# SAN DIEGO RESTAURANT WEEK

# RECIPES

## Porter Braised Short Ribs

Courtesy of Prepkitchen La Jolla

*serves 8-10*

4 lbs of off-the-bone beef short ribs, cut in 1 oz pieces

1 cup of carrots, diced

1 cup of onions, diced

1/2 cup of celery, diced

1 tbsp of brown sugar

2 tbsp of tomato paste

1 1/2 tbsp of dijon

1 bottle of "Eel River" Porter

4 cups of veal stock

2 cups of vegetable stock

### Preparation

In a large pan, sear and caramelize beef  
Set aside in deep baking dish

In a separate, large pot

Sweat vegetables until tender

Add brown sugar, tomato paste and dijon

Cook for 1 minute

Deglaze with porter; reduce until alcohol is cooked off (about 5 minutes)

Add veal stock and vegetable stock, bring to a boil

Pour over beef

Cover with parchment paper, cook at 300\* F, until tender (about 2.5 hours)

Serve with mashed potatoes, caramelized carrots, pearl onions and cremini mushrooms

Use liquid from braised beef as sauce

Garnish with gremolata

