

Karl Strauss Amber Lager Braised Short Ribs

with caramelized onion and brie grits, mushroom –leek ragout and truffle oil

Courtesy of Terra American Bistro



- 6 ea 7 oz. boneless short ribs
- 1 ea recipe caramelized onion and brie grits (see below)
- 1 ea recipe mushroom leek ragout
- 1 cup carrot, chopped
- ½ cup onion, chopped
- ½ cup celery, chopped
- 1 ea apple, quartered
- 1 ea red beet, quartered
- ¼ cup canola oil
- 6 ea garlic cloves
- ¼ cups fresh thyme
- ¼ cups fresh rosemary
- 6 12 oz bottles Karl Strauss Amber Lager
- ½ cup kosher salt
- ½ cup fresh cracked black pepper
- ¼ cup truffle oil



Preparation

Preheat oven to 350 degrees.

Make sure to clean some of the fat off the short ribs before cooking. But, don't take it all off; the fat adds a ton of flavor. Season each side of all the ribs with salt and pepper. In a large sauté pan on high heat, add canola oil and sear each rib on every side until well browned. After all ribs have been seared and are out of the pan, return pan to high heat and sauté carrot, celery and onion for about 5 minutes. Add garlic, apple and beet and continue sautéing for another 2-3 minutes. Deglaze with beer and pour into a large roasting pan. Place the ribs in the beer mixture and add the thyme and rosemary. Cover with aluminum foil and bake for about 3 ½ hours or until fork tender. The perfect rib is when you put a fork into it and the fork slides right back out when picked up. That's when it's done.

Caramelized Onion and Brie Grits

- 2 ea brown onions
- 1 Tbls canola oil
- 1 tsp kosher salt
- 1 tsp black pepper
- 1 lb brie cheese
- 2 ½ cups quick grits
- 8 cups whole milk

Preparation

Cut onions into ½ inch slices. In a large sauté pan on high heat, add oil and then onions. Make sure onions break up and toss them in the pan to coat with the oil. Continue on high heat until the liquid from the onions has released and evaporated. As soon as the pan is fairly dry, turn down the heat to low. Make sure to stir onions so all pieces get equal time directly on the pan: if onion pieces are on top of each other they will not cook. When onions are done, pour out onto a clean cutting board and give them a rough chop through once or twice with your Chef's knife(don't chop them too fine, because you want to get that flavor when you're eating the grits.)

In a large, clean sauce pot on medium heat, bring milk to a boil and slowly whisk in the grits. Continue stirring and add the cheese and the onions. Season with salt and pepper. When the grits begin to thicken, take off the heat and serve. Or, turn out onto a cookie sheet and put away in the refrigerator to cool. Cut into cakes and reheat in a microwave or in a sauté pan.

Mushroom-Leek Ragout

- 1 lb mixed mushrooms(we use maitake, king trumpet and enoki)
- ½ lb leeks cut into ½ inch pieces and washed
- 4 oz unsalted butter
- 1 tsp kosher salt
- ½ tsp freshly cracked black pepper
- ¼ cup white wine(the kind you'd drink)

Preparation

Chop mushrooms into equally sized pieces so they cook evenly. In a large sauté pan on high heat, place 2 ounces of the butter with the leeks. Stir or shake the pan so the butter melts but doesn't brown(brown butter would add another dimension to the dish, but could also be good). Saute on high heat for about 1 minute and then add the mushrooms. Continue sautéing on high for another 2 minutes or until the mushrooms are tender, but not completely cooked. Turn heat down to low, add the remaining 2 ounces of butter and the wine to form an emulsion. To emulsify is to make the fats more soluble and make a sauce.

To Serve: Place the grits in the middle of a plate, top with the short rib, place about ¼ cup of the ragout on top and then drizzle some truffle oil over.