

ChefD's Braised Beef Short Ribs

Braised Beef Short Ribs are a classic dish that is perfect for a comforting meal at any time of the year. When using the [grass-fed beef](#) from Nutrafarms, this recipe is taken to another level of deliciousness. Slow-cooked to perfection in a Dutch-oven or pressure cooker, the beef becomes fork-tender, juicy, and packed with flavour. The magic of this dish lies in the slow cooking process. As the beef short ribs simmer away in a savoury broth, the flavours meld together to create a rich, hearty dish that will have you craving more. Whether you're cooking for a crowd or just looking for a comforting meal to enjoy on a chilly night, Braised Beef Short Ribs leave everyone smiling.

Ingredients for Braised Beef Short Ribs:

Braised Beef Short Ribs:

- Grass-fed Nutrafarms Beef Short Ribs
- 2 tablespoons of Montreal Steak Spice
- 1 can of amber beer

Instructions for Braised Beef Short Ribs:

1. Preheat the oven to 325 F.
2. Sear the grass-fed [Nutrafarms Beef Short Ribs](#) in a frying pan until they are golden brown.
3. While searing, sprinkle 2 tablespoons of Montreal Steak Spice onto the ribs.
4. Once seared, remove the short ribs from the pan and

place them in a Dutch-oven.

5. Deglaze the frying pan by adding your favourite amber beer, stirring to scrape the brown bits, and then pour the mixture over the short ribs in the Dutch-oven.
6. Pour the remaining beer from the can over the short ribs.
7. Cover the Dutch-oven with a lid and place it in the oven for 3–5 hours. Do not use convection to avoid drying out the meat.
8. Once the beef is fork-tender and falling off the bone, remove the Dutch-oven from the oven.
9. Serve and enjoy your delicious Braised Beef Short Ribs.



Final Thoughts on Braised Beef Short Ribs:

Don't hesitate to experiment with different flavours and ingredients to make this recipe your own. Whether you serve it with mashed potatoes, roasted vegetables, or your favourite side dish, Braised Beef Short Ribs are sure to become a family favourite. So, fire up your pressure cooker or Dutch-oven, gather your ingredients, and get ready to enjoy a delicious and hearty meal that's perfect for any occasion.

