



New Mexican Braised Short Ribs with Red Chile

Makes 4 servings ~ \$13.83 (\$3.46 per serving)

Ingredients

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| 2 lbs. 1-inch thick boneless short ribs | 1/4 teaspoon ground cumin |
| 1 large onion, chopped | 1 cup strong freshly brewed coffee |
| 7 each garlic cloves, smashed | 8-ounce can diced tomatoes in juice |
| 1 large red bell pepper, chopped | 1 tablespoon tomato paste |
| 1 dried mild red New Mexican chile pod (rehydrated and stems removed) | 2 cups water |
| 1 tablespoons piloncillo sugar | Salt and pepper to taste |
| 1/4 teaspoon dried oregano | Jalapeño pepper (for more heat, optional) |

Directions

1. Preheat oven to 300°F. Heat oil in heavy large pot over medium-high heat.
 2. Season short ribs with salt and pepper. Working in batches, sear ribs on all sides until browned, about 4 minutes per side. Place seared rib onto a sheet pan or platter until process is completed.
 3. Add garlic, onions, peppers, and jalapeño (optional) to drippings in pot and cook until onion is tender and the garlic is fragrant, stirring (about 6 minutes).
 4. Add tomato paste and continue to stir for another 3 minutes.
 5. Add piloncillo sugar, oregano, and cumin; Stir until combined.
 6. Stir in coffee, tomatoes with juice, Bring to boil.
- Note: Be careful the juices will splatter when added. Be sure to keep stirring the bottom of the pot to get all of the browned bits off (that is where all of the flavor is) this is called "deglazing".*
7. Return ribs and any juices to pot, bring to a simmer.
 8. Cover and bake in oven until meat is "fork" tender, about 2–3 hours. After two hours carefully open the pot to see if your ribs are soft and able to be pulled apart by a fork.
 9. If they are ready, carefully remove the meat (in one piece) onto a platter to rest. Using a ladle remove any excess fat that sits on the surface.
 10. Puree sauce and strain through a fine strainer. Check seasonings (salt and pepper) and adjust as needed.

Either enjoy warm or chill uncovered until cold and refrigerate.

Recipe courtesy of Andrew Cooper, Four Seasons Resort Rancho Encantado

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