



Coffee Stout Braised Short Ribs Recipe from Chef Kevin at barleymash

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We all have a go-to recipe set aside for special occasions. **Chef Kevin Templeton**, from San Diego's famous [barleymash](#) restaurant in the Gaslamp quarter downtown, shared this recipe with us and we couldn't be more excited to share it with you! Mouthwatering short ribs pair with a flavorful coffee stout to create a sophisticated and down-right decadent main dish that will just about knock your socks off, and impress your guests too, whether they happen to be kids or craft beer snobs. Just take a look at those photos! And while yours might not plate this picture-perfect, you can be sure they'll taste just as good. So what are you waiting for, let's get cooking!

Coffee Stout Braised Short Ribs

Recipe Courtesy of Executive Chef Kevin Templeton from barleymash



INGREDIENTS

Ribs

- 8 lbs. [Boneless Short Ribs](#) or other stewing meat
- 3 cups [Coffee of your choice](#)
- 1 Tbsp [Chicken Base](#)
- 3 cups [water](#)
- 24 oz [Coffee Stout Beer](#)
- 10 [Garlic Cloves](#)
- 1 cup [Chili Rub](#)

Chili Rub

- 1 tsp [Ancho Chili Powder](#)
- ½ tsp [Smoked Paprika](#)
- 1 tsp [Granulated Garlic](#)
- 1 tsp [sugar](#)
- 3 tsp [kosher salt](#)
- 1 tsp [Ground Black Pepper](#)
- ¼ tsp [Dried Thyme](#)
- ¼ tsp [Dried Oregano](#)
- ¼ tsp [Ground Cumin](#)
- 1 tsp [Ground Coriander](#)

INSTRUCTIONS

Chili Rub

1. Mix ingredients well and store

Ribs

1. Rub short ribs with chili rub and mark on grill. No need to cook ribs all the way through, just get a nice char on the meat. Set ribs in deep baking/braising pan. Mix remaining ingredients together, including any remaining chili rub and pour over short ribs. Cover pan with foil and braise in 350 degree oven for three hours, until tender.
2. To portion ribs out for entrees, let them cool down in liquid. Once short ribs are cooled, remove the fat from the top of liquid. Portion short ribs, about 7 ounces each. Save the trimmings for tacos or whatever your heart desires. Strain the liquid through a fine china cap strainer and return to braising pan. Add trimmed short ribs and place in oven until liquid is slowly simmering. Gently pull short ribs out, add kosher salt to taste and serve. You can reduce the braising liquid and make a sauce as well.

A big thank you to Chef Kevin for sharing his recipe with us! The menu at barley mash is centered on beer infused dishes and we recommend you try them all out because they're incredibly tasty, like most things made with beer! Photos courtesy of barley mash.