



Visit The Black Iron Grill and Steak House.

Pairs with: Naramata Nut Brown Ale

Recipe submitted by: [Black Iron Grill and Steakhouse](#)

Ingredients:

- 1/4 cup packed dark brown sugar
- 1 tablespoon paprika (not hot)
- 1 tablespoon curry powder
- 2 teaspoons ground cumin
- 2 teaspoons black pepper
- 2 teaspoons salt
- 1 teaspoon dry mustard
- 4 to 4 1/4 lbs beef short ribs cut into 4" pieces
- 4 medium leeks chopped (2 cups total)
- 3 tablespoons olive oil
- 4 medium carrots, chopped (2 cups total)
- 3 celery stocks chopped (1 1/2 cups)
- 2 Turkish bay leaves
- 6 cloves garlic chopped
- 1 3/4 cups beef broth
- 24 oz Naramata Nut Brown Ale
- 2 cans diced tomatoes

Cooking Directions:

Note: a 6-qt heavy nonreactive pot with lid is required

1. Pre heat oven to 375⁰ F.
2. Combine first seven ingredients in small bowl and set aside.
3. Pat dry and arrange short ribs in one layer on shallow baking dish, then generously coat with spice mixture, let stand refrigerated at least one hour but no more than 4 hours.
4. Wash and clean leeks thoroughly, drain in colander.
5. Heat oil in heavy pot until hot but not smoking and quickly brown ribs on all three meaty sides (not the bone side) without crowding them in the pan, do this in batches if necessary.
6. Transfer ribs to large platter, then add leeks, carrots, celery and bay leaves to pot and cook over moderate heat stirring occasionally until vegetables begin to soften (about three minutes).
7. Add garlic and cook another one minute.
8. Add beef broth, tomatoes and Naramata Nut Brown Ale to pot then add in the ribs and any juices or remaining spices that have accumulated on the platter, bring liquid to a boil uncovered.
9. Cover pot and transfer to the oven and braise for 2 1/2 hours.
10. Skim off excess fat from surface, discard bay leaves.



Notes: These ribs like stews and soups are even better the next day so this can be prepared ahead, cooled completely uncovered and refrigerated overnight. Reheat the next day in a 350⁰ F oven for an hour to an hour and a half. Serve over parsley butter broad egg noodles or loaded smashed potatoes, wash down with a pint of Naramata Nut Brown Ale or a robust red wine.