

Rhode Island's Best-Kept Food Secrets

Short Ribs Braised in Coffee Ancho Chile Sauce

Recipe by: Chef Jonathan Poyourow, RD, LD

Yield: 6 servings

Ingredients

4 dried ancho chiles, stemmed, seeded, ribs discarded
2 cups water, brought to a boil
1 medium onion, quartered
3 garlic cloves, peeled and coarsely chopped
2 tablespoons canned chipotle chiles, finely chopped
2 teaspoons adobo sauce
2 tablespoons pure maple syrup
1 tablespoon fresh lime juice
3 teaspoons salt
6 pounds beef short ribs
1 teaspoon black pepper
1 tablespoon vegetable oil
½ cup brewed coffee



Method of Preparation

1. Preheat oven to 350 degrees.
2. Soak ancho chiles in hot water until softened, about 20 minutes, then drain in a colander set over a bowl. Taste soaking liquid: It will be a little bitter, but if unpleasantly so, discard it; otherwise, reserve for braising. Transfer ancho chiles to a blender and purée with onion, garlic, chipotles, adobo sauce, maple syrup, lime juice, and one teaspoon of the salt.
3. Pat the short ribs dry and sprinkle with pepper and remaining two teaspoons of salt. Heat oil in a 12-inch heavy skillet over moderately high heat until hot but not smoking, then brown the ribs in three batches, turning occasionally, about five minutes per batch. Transfer to a roasting pan just large enough to hold ribs in one layer.
4. Carefully add chile purée to the drippings remaining in skillet (use caution, since it will splatter and steam) and cook over moderately low heat, stirring frequently for five minutes. Add reserved chile soaking liquid (or one-and-a-half cups water) and coffee, and bring to a boil, then pour over ribs (liquid should come about halfway up sides of meat).
5. Cover roasting pan tightly with foil and braise ribs in the middle of oven until very tender, 3-3 ½ hours. Remove fat from pan drippings and serve remaining liquid with ribs. Accompany with brown rice, kamut, or other grain.

Chef's note: The secret is out with this recipe: New Harvest. New Harvest was founded in 2000 by Rik Kleinfeldt and Paula Anderson with the intent of bringing great coffee to real people. For more information newharvestcoffee.com.

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