



Nothing will come close to the flavor of these luxuriously tender guinness braised cumin beef short ribs!



Ingredients

For marination

1.5 kg of beef short ribs	1/2 teaspoon of black pepper
1 tablespoon of cumin	1/4 teaspoon of chili
1 teaspoon of garlic powder	Salt
1 teaspoon of paprika	

For the cooking & braising

1 red onion, diced	1 tablespoon of rosemary leaves
1 cup of finely chopped leeks	1 cup of beef stock
8 cloves of garlic, minced	200ml of guinness stout
1 tablespoon of minced ginger	

Method

Place your individual beef short ribs in a container and rub the spices over them. Let them sit over night.

Next them, allow them to come up to room temp, then proceed to sear until browned on each side.

Remove them from your pan and then add in the red onion, leek, garlic, ginger and rosemary and allow this to simmer until fragrant and softened. Add back the ribs, mix in then add your stock and the Guinness. Let this simmer for 10 minutes to cook off the alcohol. Transfer onto a baking pan and let this braise at 180 for 3 and a half hours.

Once done, proceed to serve with your fave veggies and starch.



SERVE WITH: your favorite starch & protein!

This recipe was brought to you by Kaluhi's Kitchen from: <http://www.kaluhiskitchen.com/guinness-braised-cumin-beef-short-ribs/>

Video: <https://youtu.be/ye5fW5RqWnY>