

Coffee Braised Short Ribs
Hualālai Grille/ Chef James Ebreo

Ingredients:

8 lbs. 3" Boneless Short Ribs
1/3 cup Fresh Brewed Coffee
8 cups Veal Stock or Beef Stock
4 cups Tomato juice
1 cup Water
1 cup Sugar

Preheat oven at 350 degrees.

Sear boneless short ribs on all sides.

Place in pan, mix ingredients in a pot and bring to a boil.

Combine liquid with short ribs.

Cover with foil and place in oven cook for 4 hour or till short ribs is fork tender.