

## Chocolate Chipotle Braised Short Ribs: A Bold Fusion of Sweet and Spicy

Chocolate Chipotle Braised Short Ribs



**OVEN**  
**325°F**

**TIME**  
**2-3 min**

**METHOD**  
**Slow cooker**

**PRINT**  
**Recipe Card**

### INGREDIENTS

- 3 lbs bone-in beef short ribs
- 2 tbsp olive oil
- 1 large onion, diced
- 3 cloves garlic, minced
- 1 cup beef broth
- 1 cup red wine (optional)
- 1 can (14 oz) diced tomatoes
- 2 chipotle peppers in adobo sauce, minced
- 1 tbsp adobo sauce (from the chipotle can)
- 1 oz dark chocolate (70% cocoa or higher), chopped
- 2 tbsp tomato paste
- 1 tbsp brown sugar
- 1 tsp smoked paprika
- 1 tsp ground cumin
- Salt and pepper to taste

#### Instructions:

**Sear the Short Ribs:** Season the short ribs generously with salt and pepper. In a large Dutch oven or heavy pot, heat olive oil over medium-high heat. Sear the short ribs on all sides until browned, about 2-3 minutes per side. Remove and set aside.

**SautØ Aromatics:** In the same pot, reduce the heat to medium and add diced onion. SautØ for 5-6 minutes until softened, then add garlic and cook for another minute.

**Build the Braising Sauce:** Stir in tomato paste, chipotle peppers, adobo sauce, smoked paprika, and cumin. Cook for 1-2 minutes until fragrant. Add diced tomatoes, beef broth, red wine (if using), and brown sugar. Bring the mixture to a simmer.

**Add the Chocolate:** Stir in the chopped dark chocolate until fully melted and incorporated. Taste the sauce and adjust seasoning as needed.

**Braise the Ribs:** Return the short ribs to the pot, ensuring they are submerged in the sauce. Cover and transfer to a preheated oven at 325°F (160°C).

Braise for 2.5-3 hours, or until the meat is fork-tender and falling off the bone.

**Serve and Enjoy:** Serve the short ribs with the rich sauce over mashed potatoes, polenta, or rice for a satisfying meal.

**Nutritional Information:**

Servings: 4-6

Calories: 550 kcal per serving

Protein: 35g

Carbohydrates: 12g

Fat: 40g

Fiber: 2g

Sugar: 6g

**Tips for Perfect Chocolate Chipotle Braised Short Ribs:**

**Cooking Method:** If you don't have a Dutch oven, a slow cooker works just as well. Cook on low for 6-8 hours.

**Chocolate Choice:** Opt for high-quality dark chocolate with at least 70% cocoa for the best flavor balance.

**Milder Heat:** For a less spicy version, reduce the amount of chipotle peppers or substitute with smoked paprika.

**Make Ahead:** This dish tastes even better the next day. Prepare it a day ahead and reheat gently.

## DIRECTIONS

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18. The combination of chocolate and chipotle in these braised short ribs creates a dish that's both adventurous and deeply comforting. Whether you're hosting a dinner party or treating yourself to a special meal, this recipe is a guaranteed hit. For more creative and delicious recipes, visit FB Recipes.

**More recipes: ChefManiac.com**

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