

## Fall-Off-The-Bone Braised Beef Short Ribs with Dark Ale Gravy

Fall-Off-The-Bone Braised Beef Short Ribs with Rich Dark Ale Gravy



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### INGREDIENTS

#### Swaps and Notes:

**Beef:** You can substitute boneless short ribs, but you may need to reduce the cooking time slightly (check for tenderness after 221 hours).

**Beer:** If you don't cook with alcohol, you can swap the dark ale for an equal amount of beef broth mixed with 1 tablespoon of red wine vinegar for a little acidity.

**Herbs:** Dried herbs can be used, but fresh is strongly recommended. Use 1 teaspoon of each dried herb (thyme and rosemary) for this recipe.

**Gluten-Free Gravy:** Swap the all-purpose flour for a gluten-free flour blend or a cornstarch slurry (mix 1 tablespoon of cornstarch with 2 tablespoons of cold water, then whisk into the simmering broth).

#### Instructions:

##### Step 1: Prep and Sear the Ribs:

Preheat the oven to  $350^{\circ}\text{F}$ .

Evenly season all sides of each short rib with salt and pepper.

To an oven-safe Dutch oven over medium-high heat, add the olive oil.

Once the oil is hot, sear each side of the ribs until deep brown, working in batches if necessary to avoid overcrowding. Transfer the seared ribs onto a plate and set aside.

##### Step 2: Build the Braising Liquid:

Reduce the heat to medium. To the Dutch oven, add

the onions, tomato paste, and beer.

Stir to combine, making sure to scrape up the dark brown bits (fond) from the bottom of the pot-this adds huge flavor.

Continue cooking for 5 more minutes to allow some of the alcohol to evaporate and the sauce to reduce slightly.

Add the thyme, parsley, rosemary, beef broth, Worcestershire sauce, and the seared ribs back into the pot.

**Step 3: The Low and Slow Braise:**

Bring the mixture to a boil.

Cover the Dutch oven and carefully transfer it to the preheated oven.

Cook for 3 hours, or until the meat is incredibly tender and starting to fall off the bone with minimal effort.

**Step 4: Make the Gravy:**

When done cooking, carefully remove the ribs and transfer them to a plate. Tent with aluminum foil to keep them warm.

Discard the herb sprigs from the pot and pour the liquid broth into a large glass bowl. You should have about 6 cups of liquid. Use a spoon to skim off and discard the top layer of fat that has floated to the surface.

Heat the original Dutch oven over medium heat. Add the butter and heat until melted. Add the flour, whisking until no lumps remain to create a roux.

Slowly add the skimmed broth back to the pot, whisking continually to prevent lumps.

Heat the mixture until it reaches a simmer.

Continue cooking until the mixture thickens enough to coat the back of a spoon (approximately 5 more minutes).

**Step 5: Serve:**

Serve the short ribs and a generous pour of the rich dark ale gravy over creamy mashed potatoes.

**Tips for Success:**

**Don't Skip the Sear:** Searing the meat is the most crucial step for developing deep, complex flavor. You need those browned bits (the fond) at the bottom of the pot for a truly rich braise.

**Choose the Right Pot:** A heavy-bottomed Dutch oven is ideal. Its thickness and tight-fitting lid retain heat and moisture perfectly for a long, slow braise.

**Patience is Key:** Resist the urge to peek or rush the cooking process. The 3-hour mark is when the magic happens-when the collagen breaks down and turns the ribs unbelievably tender.

**Skim the Fat:** While the fat adds flavor, too much in the final gravy can make it greasy. Skimming the braising liquid before making the gravy results in

a much smoother, cleaner-tasting sauce.

Serving Suggestions and Pairings:

The Classic Base: Creamy mashed potatoes are the essential vehicle for the savory gravy.

## DIRECTIONS

1. Step 1: Prep and Sear the Ribs: Preheat the oven to 350°F.
2. Evenly season all sides of each short rib with salt and pepper.
3. To an oven-safe Dutch oven over medium-high heat, add the olive oil.
4. Once the oil is hot, sear each side of the ribs until deep brown, working in batches if necessary to avoid overcrowding. Transfer the seared ribs onto a plate and set aside.
5. Step 2: Build the Braising Liquid: Reduce the heat to medium. To the Dutch oven, add the onions, tomato paste, and beer.
6. Stir to combine, making sure to scrape up the dark brown bits (fond) from the bottom of the pot-this adds huge flavor.
7. Continue cooking for 5 more minutes to allow some of the alcohol to evaporate and the sauce to reduce slightly.
8. Add the thyme, parsley, rosemary, beef broth, Worcestershire sauce, and the seared ribs back into the pot.
9. Step 3: The Low and Slow Braise: Bring the mixture to a boil.
10. Cover the Dutch oven and carefully transfer it to the preheated oven.
11. Cook for 3 hours, or until the meat is incredibly tender and starting to fall off the bone with minimal effort.
12. Step 4: Make the Gravy: When done cooking, carefully remove the ribs and transfer them to a plate. Tent

with aluminum foil to keep them warm.

13. Discard the herb sprigs from the pot and pour the liquid broth into a large glass bowl. You should have about 6 cups of liquid. Use a spoon to skim off and discard the top layer of fat that has floated to the surface.
14. Heat the original : Dutch oven over medium heat. Add the butter and heat until melted. Add the flour, whisking until no lumps remain to create a roux.
15. Slowly add the skimmed broth back to the pot, whisking continually to prevent lumps.
16. Heat the mixture until it reaches a simmer. Continue cooking until the mixture thickens enough to coat the back of a spoon (approximately 5 more minutes).
17. Step 5: Serve: Serve the short ribs and a generous pour of the rich dark ale gravy over creamy mashed potatoes.
18. Tips for Success: Don't Skip the Sear: Searing the meat is the most crucial step for developing deep, complex flavor. You need those browned bits (the fond) at the bottom of the pot for a truly rich braise.
19. Choose the : Right Pot: A heavy-bottomed Dutch oven is ideal. Its thickness and tight-fitting lid retain heat and moisture perfectly for a long, slow braise.
20. Patience is : Key: Resist the urge to peek or rush the cooking process. The 3-hour mark is when the magic happens-when the collagen breaks down and turns the ribs unbelievably tender.
21. Skim the : Fat: While the fat adds flavor, too much in the final gravy can make it greasy. Skimming the braising liquid before making the gravy results in a much smoother, cleaner-tasting sauce.
22. Serving Suggestions and Pairings: These Beef Short Ribs are a powerhouse of flavor and texture, so the sides should complement the richness.
23. The : Classic Base: Creamy mashed potatoes are the essential vehicle for the savory gravy.
24. Greens: Serve alongside something bright to cut the richness, like Garlic-Parmesan Roasted Asparagus or a light, crisp Caesar Salad.
25. Breads: A side of crusty sourdough bread is perfect for soaking up any leftover gravy.

## SWAPS & NOTES

**Beer:** If you don't cook with alcohol, you can swap the dark ale for an equal amount of beef broth mixed with 1 tablespoon of red wine vinegar for a little acidity.

**Herbs:** Dried herbs can be used, but fresh is strongly recommended.

Use 1 teaspoon of each dried herb (thyme and rosemary) for this recipe.

**Gluten-Free Gravy:** Swap the all-purpose flour for a gluten-free flour blend or a cornstarch slurry (mix 1 tablespoon of cornstarch with 2 tablespoons of cold water, then whisk into the simmering broth).

## TIPS FOR SUCCESS

**Don't Skip the Sear:** Searing the meat is the most crucial step for developing deep, complex flavor.

You need those browned bits (the fond) at the bottom of the pot for a truly rich braise.

Choose the Right Pot: A heavy-bottomed Dutch oven is ideal.

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