

## Bourbon Braised Short Ribs with Honey and Fig Mac and Cheese

1/4 cup Worcestershire sauce



**OVEN**  
**350°F**

**TIME**  
**20 min**

**METHOD**  
**Slow cooker**

**PRINT**  
**Recipe Card**

### INGREDIENTS

3 lbs beef short ribs  
1 onion, chopped  
3 cloves of garlic, minced  
1 cup beef broth  
1/2 cup bourbon  
1/4 cup honey  
1/4 cup soy sauce  
1/4 cup Worcestershire sauce  
1 tsp dried thyme  
1 tsp dried rosemary  
1 tsp dried oregano  
Salt and pepper to taste  
1 lb macaroni pasta  
1 cup heavy cream  
1 cup milk  
2 cups shredded cheddar cheese  
1/2 cup fig jam  
1/4 cup breadcrumbs  
1/4 cup chopped fresh parsley

### DIRECTIONS

1. Preheat your oven to 350°F (175°C).
2. In a large : Dutch oven, heat some oil over medium-high heat. Season the short ribs with salt and pepper and sear them in the pot until browned on all sides. Remove the ribs and set them aside.
3. In the same pot, add the chopped onion and garlic and cook until softened, about 5 minutes.
4. Add the beef broth, bourbon, honey, soy sauce, Worcestershire sauce, thyme, rosemary, and oregano to the pot. Stir to combine and bring to a simmer.
5. Return the short ribs to the pot and cover with the braising liquid. Cover the pot and transfer it to the oven. Let the ribs braise for 2.5-3 hours, until they are tender and falling off the bone.
6. While the ribs are braising, cook the macaroni according to package instructions. Drain and set aside.
7. In a separate pot, heat the heavy cream and milk over medium heat. Add the shredded cheddar cheese and stir until melted and smooth.
8. Add the cooked macaroni to the cheese sauce and stir to combine. Then, add the fig jam and stir until fully incorporated.
9. Transfer the mac and cheese to a baking dish and top with breadcrumbs and chopped parsley.
10. Bake the mac and cheese in the oven for 20-25 minutes, until the top is golden and crispy.
11. Once the short ribs are done, remove them from the oven and let them cool for a few minutes. Shred the meat using two forks.

12. Serve the shredded short ribs on top of the honey and fig mac and cheese. Enjoy!

### TIPS FOR SUCCESS

For an extra layer of flavor, add a splash of bourbon to the mac and cheese before baking.

If you don't have a Dutch oven, you can use a slow cooker to braise the short ribs.

Cook on low for 6-8 hours or on high for 3-4 hours.

For a vegetarian option, you can substitute the beef short ribs with portobello mushrooms and use vegetable broth instead of beef broth.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/bourbon-braised-short-ribs-with-honey-and-fig-mac-and-cheese/>