

Honey-Bourbon Beef Ribs

Compliments of Chef Richard's Kitchen

4 servings

Ribs:

12 bone-in beef short ribs
¼ C flour
6 – 8 strips bacon
1 small onion, finely diced
4 clove minced garlic
3 carrots, finely diced
1 C honey bourbon whiskey
(Recipe below)
¼ C honey
3 C beef broth
1 Tbsp Worcestershire sauce
2 tsp Herbs-de-Provence
Salt and pepper

Glaze:

½ C honey
½ C honey bourbon whiskey
2 Tbsp brown sugar
2 Tbsp soy sauce
1 tsp Dijon mustard
1 tsp Worcestershire sauce
¼ tsp red pepper flakes
Salt and pepper



Honey-Bourbon Whiskey: Instead of buying a specialty bourbon, you can simply combine 1 C bourbon whiskey and 1½ Tbsp honey. Whisk to blend.

Separate the beef ribs between the bones. Sprinkle each with kosher salt and pepper. Dredge each rib lightly in flour.

Preheat oven to 350 ° F.

In Dutch oven, cook bacon until crispy. Set on paper towel to drain. Break up bacon slices into bits.

Add some olive oil to the pan and brown the ribs on both sides. Work in batches to be sure they actually brown. Set aside and tent to keep warm.

Add onion and carrots to the pan and sauté until onions become translucent. Add garlic and sauté until garlic becomes fragrant. Add additional olive oil if required.

Add honey-bourbon whiskey to the pan and allow to reduce by half. Scrape up brown bits while reducing. Add honey, beef broth, Worcestershire sauce and Herbs-de-Provence. Allow to come to a boil. Salt and pepper to taste. Reduce heat to medium and add beef ribs to the pan. Cover and place Dutch oven in pre-heated oven for 1 to 1½ hours. Reduce temp to 300° F and cook until beef ribs are very tender.

While ribs bake, add all ingredients under “glaze” to small saucepan over medium heat. Stir until mixture is reduced to the consistency of syrup.

Serve 2 – 3 beef ribs per serving over mashed potatoes. Drizzle glaze over the top. Garnish with parsley and lemon wedge. Serve hot.