

Short Ribs with Dark Beer and Shallots

Servings : 6

Amount	Measure	Ingredient - Preparation Method
5	pounds	bone-in beef short ribs - trimmed salt and pepper
1	tablespoon	bacon fat or vegetable oil
3	large	shallots - 1/4" slices
16	ounces	dark beer
1/4	cup	red wine vinegar
2	tablespoons	tomato paste

Pat ribs dry and sprinkle with salt and pepper.

In a large skillem, melt the bacon fat over med-high heat. Brown the ribs in batches.

Pour off most of fat in skillet. Stir in shallots and cook until lightly golden. Add beer, vinegar and tomato paste. Bring to a simmer, scraping pan. Pour over ribs in slow cooker. Cover and cook on low for 8 hours.

Remove ribs and cover. Skim fat from liquid. Pour liquid into saucepan and cook over med-high heat to reduce. Pour over ribs to serve.

Description: "beef"