

Chile-Coconut Braised Short Ribs

This recipe is the creation of Melissa Clark, from her wonderful book, "Cook This Now." I have adapted it very slightly by using short ribs on the bone.

Serves 4-6

4-5 pounds beef short ribs
2 teaspoons kosher salt
½ teaspoon black pepper
1-2 teaspoons chili powder (I used ancho chile powder)
1 tablespoon coconut or olive oil, for searing
4 garlic cloves, finely minced
2 jalapeno peppers, ribs and seeds removed if desired, finely minced
2 inches fresh ginger, peeled and grated
1 shallot, finely minced
½ teaspoon cumin seeds
1 can (13.5 ounces) coconut milk
2 limes, zested and juiced
For serving:
Lime wedges
Chopped cilantro
Chopped green onions

1. Preheat oven to 350° F. Season beef all over with salt, pepper and chili powder.
2. In a large (5-quart or bigger) Dutch oven over medium-high heat, heat the oil. Add beef and cook until browned all over, about 8 minutes. You may need to do this in 2 batches, depending on the size of your pan. Do not crowd the pan.
3. When all the ribs are browned, remove from the pan and add the garlic, jalapenos, ginger, shallot and cumin seeds, and cook over low heat for a few minutes until it begins to smell fragrant.
4. Add beef ribs back to pan and stir in coconut milk, lime zest and juice and 1 cup of water. Taste and add additional salt and pepper if desired. Bring liquid to a simmer, then cover and transfer pot to the oven. Cook one hour. Turn ribs over and cook for an additional 60 – 90 minutes, until beef is falling off the bone and very tender.
5. Serve garnished with lime wedges, cilantro and green onions.

