

**Roustabout Cowboy Braised Short Ribs**  
*Chef Don Louie, Aikan Foods, Colorado Springs, CO*

Servings: 4

Ingredients:

8 Colorado Beef Short Ribs  
2 Whole Colorado Onions cut into 8's  
3 Cloves of Colorado Garlic medium Chopped  
1 Teaspoon of Dried Crushed red Peppers  
16 oz Strong brewed coffee or day old (not Decaf)  
16 oz Soy Sauce (not Lite)

Instructions:

1. Roustabout Marinade: First, You'll need to brew at least 16 oz's of strong coffee or use day old coffee. Combine the coffee and soy in a large bowl and add the Colorado garlic cloves chopped and the crushed red pepper. Let the marinade stand for ½ hour. After the ½ hour you can place the ribs in the bowl and marinade for a minimum of 2 hours. Do not cover, you need the ribs and marinade to breathe.
2. When you are ready to braise the Colorado Beef Short Ribs, heat your braising pan on high heat and add 2 tablespoons of oil.
3. While the pan is heating cut your Colorado onions into 8's
4. When the oil starts to smoke place the onions in the pan sauté until the onions turn a nice golden brown, then add your Colorado Beef Short Ribs and brown them evenly.
5. At this point add 8 to 12 oz's of the marinade to the ribs and reduce your heat to low or if you use an oven turn your heat to 300 degrees. Cooking times will vary; cook until ribs are fork tender.
6. Serving suggestions of side dishes would be Colorado Grilled Vegetables, such as tomatoes, mushrooms, squash, potatoes.

Wine Pairing: My personal choice of a Colorado Wine is Merlot by Balistreri Vineyards