



## **Gordon Biersch WinterBock Braised Beef Ribs**

Serves 4

olive oil for searing  
2 large onions cut in large chucks  
3 carrots (cut into 3-inch pieces)  
10 garlic cloves peeled and smashed with a cleaver)  
1 bouquet garnier consisting of one bunch each of thyme, rosemary and sage  
1/2 cup flour  
1/2 cup flour  
2 tbsp sugar  
6 oz tomato paste  
3 lbs Beef Ribs  
6 bottles of Gordon Biersch WinterBock

Heat a cast iron skillet or a heavy-duty sauté pan to high heat. Add enough oil to coat the bottom. Sear each side of each rib for about a minute until golden brown. Pack the ribs tightly in a stockpot. Cover with Gordon Biersch WinterBock. Add the onions, carrots, garlic, and bouquet garnier. Bring to a boil, reduce heat and let simmer for 1 hour. Remove from heat and allow the pot to cool down to room temp for 1 hour. Remove ribs. Strain the liquid from the stockpot and set aside to make the sauce.

Sauce: Melt the butter in a nonstick or cast iron skillet. Add the flour and stir constantly over medium high heat until the mixture is dark brown. This is called a roux. While constantly stirring gradually add 3 cups of the stock.

Stir in the tomato paste. Pour over the ribs and serve. Serve with egg noodles and roasted root vegetables for a hearty winter dinner.