

SPOTLIGHT RECIPE

ANCHO-CHOCOLATE BRAISED SHORT RIBS

- Heat the oven to 400 F.
- Combine the short ribs, 1 of the onions, the garlic cloves, bay leaf, peppercorns and 1 tablespoon of salt in a large pot. Add water to cover; bring to a boil over high heat.
- Once it boils, reduce the heat to medium-low and simmer, uncovered for 1 1/2 hours or until the meat is cooked through.
- On a large baking sheet, arrange the remaining yellow onion, tomatoes and the head of garlic. Drizzle 2 tablespoons of olive oil on the onion and tomatoes; sprinkle generously with salt and black pepper.
- Roast for 1 hour in the oven or until the vegetables are tender and the garlic head is charred. Take out and let cool slightly.
- Transfer the tomatoes and onion to blender. Squeeze the garlic cloves from their skin into the blender; blend until smooth. Transfer the puree to a medium bowl and set aside.
- When the short ribs are cooked through, strain them but reserve the meat and cooking liquid separately. Discard all the vegetables and seasonings. Set aside.
- Put the ancho chiles in a medium bowl and cover with 3 cups of the warm, reserved cooking liquid. Let stand for 15 minutes or until the chiles are soft. Transfer the chilies and liquid to the blender and puree to a paste. Heat the remaining 2 tablespoons of olive oil in a large pot over medium heat.
- Add the ancho paste and simmer for 2 minutes. Add the tomato puree and 3 cups of the reserved cooking liquid.

Ingredients

Servings: 6

- 5 pounds short ribs (2 to 3 inches)
 - 2 yellow onions, quartered
 - 10 garlic cloves
 - 1 bay leaf
 - 1 tablespoon black peppercorns
 - Kosher salt, to taste
 - 2 fresh tomatoes
 - 1 garlic head, wrapped in foil
 - 4 tablespoons olive oil
 - Ground black pepper, to taste
 - 15 ancho chiles, seeded, stemmed
 - 1 teaspoon ground cumin
 - 2 teaspoons dried oregano
 - 2 ounces Ibarra chocolate
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- Stir in the cumin, oregano and the cooked short ribs. Bring the sauce to a boil, and then reduce the heat to medium and let simmer, uncovered for 2 hours or until the meat is tender. Add more reserved liquid if needed.
 - Stir in the the chocolate until it's melted. Season the sauce to taste with salt and ground black pepper.
 - Spoon the meat and sauce into shallow bowls and serve.