

Cindy's Back Street Kitchen, St. Helena, CA
Slow Smoked Short Ribs Clubhouse Style
paired with
2002 Madrigal Vineyards Zinfandel

6 Short Ribs – 2” cut kosher style (about 10 oz. per rib)
3 cups of Fiery Sauce (recipe below)

Dry rub cooking directions for short ribs (makes about 1-1/2 cups)

6 T salt	2 t. white pepper
4 T brown sugar	2 t. chili powder
2 T. black pepper	1 t. onion powder
2 T lemon zest	1 t. dry mustard
3 t garlic powder	

In a small bowl, combine all ingredients. Stir or shake until well mixed. Rub short ribs with the dry rub, sear in hot pan and set them on a roasting pan. Smoke in smoker for 45 minutes. Can skip smoker and brown on a Weber or brown in olive oil before putting in pan to braise. In a large pot, sauté standard mirepoix (4 each – onion carrots, celery, plus sachet) until tender. Add the smoked ribs and cover with chicken or veal stock. Cover with foil and braise in the oven for about 1 hour and 45 minutes or until very tender, but not falling off the bone. Strain, reserving meat and braising juices. Discard other solids.

Fiery Sauce: (Makes about 6 cups)

4 oz. butter	6 T. dark brown sugar
2 large onions, peeled and chopped finely	2 t. English mustard
4 large cloves of garlic, peeled and chopped	2 T coarse grain mustard
1 t. powdered ginger	1 t. Tabasco sauce, or to taste
½ t. ground cumin	6 T cider vinegar
1 t. black pepper	½ cup Worcestershire Sauce
1 t. salt	braising juices from short ribs (You should have 4-6 cups)

Heat the butter in a medium frying pan and add the onion and garlic. Cook over low heat until browned. Add dry ingredients and stir until mixed. Stir in the liquid ingredients and simmer the mixture over very low heat for about 20 minutes. When ready to serve, reheat, and if sauce is too thick, add a few additional tablespoons of the cooking juices from the meat.

To finish short ribs: Place short ribs in sauté pan with Fiery sauce and bring to a boil. Reduce heat to medium and finish off in oven until thoroughly heated.

Presentation: Serve with simple, seasoned mashed potatoes on the side, ribs in the middle and minced parsley over the top.

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