



Short Ribs with Coffee and Chilies

Yield: 4 to 8 servings.

Oven: 300 deg.

Ingredients:

1 tablespoon vegetable oil

4 large or 8 small short ribs

Salt and pepper

1 large onion, chopped

3 cloves garlic, chopped

1 dried pasilla chili, stemmed, seeded and minced

1 dried chipotle chili, stemmed, seeded and minced

1 cup dry red wine

1 cup strong coffee.

1. In a heavy pot that can later be covered, add the vegetable oil. Over medium heat, brown ribs well, adjusting heat as necessary to get a dark crust. Take your time, and season with salt and pepper as they cook. Remove them to a plate and turn heat to low.

2. In same pot, cook onions, garlic and chilies, stirring occasionally, until onions are soft, about 15 minutes. Add wine and coffee and reduce over high heat by about half. Return ribs to pot, cover, and cook over low heat (or in a 300-degree oven) for 2 to 3 hours.

Cook until very tender — beyond when meat falls off the bone — turning every hour or so. Taste and adjust seasoning and serve.

Recipe adapted from: Mark Bittman