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## Maui Pale Ale Braised Molokai Livestock Cooperative Short Ribs

Yield: 5 lbs

7 lbs	Molokai Livestock Cooperative Boneless Beef Short Ribs (aka: Chuck Flat)
TT	Salt
TT	Black Pepper
as needed	Oil (to sauté)
4 oz.	Celery, Large dice
4 oz.	Carrot, Large dice
8 oz.	Onion, Large dice
2 oz.	Garlic, Whole
½ C.	Tomato, Puree
½ Tbsp.	Rosemary, Dry
1 tsp.	Thyme, Dry
½ Tbsp.	Black peppercorn, whole
1 ea.	Bay leaf
1 ea.	Parsley, Stem
½ bottle	Red Wine, preferred “Burgundy”, 750 ml
½ gal.	Stock, Brown
as needed	Blonde roux



1. Season beef with salt and pepper and sauté in oil until brown on all sides
2. Remove beef and add the Vegetables and garlic. Lightly brown vegetables
3. Add the potato puree and brown
4. Add the herbs and spice along with the Maui Pale Ale
5. Simmer until all the alcohol has burnt off
6. Add the beef back to the pot and add the stock
7. Bring to a simmer and covered until beef is tender
8. Remove beef when tender
9. Mix in roux until desired thickness has been reached
10. Add the beef back to the thickened braising liquid
11. Reheat and serve