



## Cocoa Braised Short Ribs

SERVINGS: 4 PREP TIME: 35 min. COOK TIME: 2.5-3.5 hr.

FROM THE KITCHEN OF: Chef Tom Moran, Hershey Park

### INGREDIENTS

- 2 Tbsp. Hershey's Cocoa Powder
- 1 Tbsp. Ancho Powder or Dark Chili Powder
- 2 tsp. Kosher Salt
- ¼ tsp. Ground Black Pepper
- 1/4 tsp. Ground Cinnamon
- 4 each 8-10 oz. portions of boneless short rib
- ½ T vegetable oil
- 1 lb. Onion, Large Dice
- ½ lb. Carrot, Large Dice
- ½ lb. Celery, Large Dice
- 4 oz. Tomato Paste
- ½ Bottle Dry Red Wine
- 2 T. Brown Sugar
- 1 Sprig Fresh Thyme
- 1 Sprig Fresh Rosemary
- 2 Dried Bay Leaves
- 1 Qt. Beef Stock
- 8 oz. B Size Red Potatoes Cut in Half
- 1 Celery Root, Cut Large Dice
- 4 oz. Hershey's Semi-Sweet Chocolate Chips

### DIRECTIONS

1. In a small mixing bowl, bring the first five ingredients together and mix well to combine. Rub all sides of the short rib portions with the spice mixture.
2. Heat braising pan over high heat with the vegetable oil until the oil is shimmering but not quite smoking and sear 3-4 minutes per side until brown on all sides, remove short rib and reserve on a plate.
3. Lower heat to medium and add onion, celery, carrot, and cook until starting to caramelize 10-12 minutes, add tomato paste and cook until fond develops on the bottom of the pan roughly 5-10 minutes. Add Red wine to deglaze pan and reduce the liquid by half.
4. Add herbs, stock and sugar, and bring to a simmer, adjust seasoning if necessary.
5. Add beef back to the braising pan, along with the potatoes and celery root, cover tightly with the lid or aluminum foil.
6. Braise in a 325 F oven for 2.5 to 3.5 hours until fork tender.
7. Remove short rib from oven and let rest for 30 minutes. Once rested, spoon any visible fat from the surface of the sauce and remove herbs and discard. If serving immediately, stir in chocolate chips and mix until fully melted.