



Bison Short Ribs

from by Chriss Raucci, Manager of Culinary Training, Ted's Montana Grill

Ingredients:

8 bison short ribs (4-bone slabs each)
1/2 cup vegetable oil
1 Tablespoon burger seasoning
1-1/2 gallons of water
1 Tablespoon liquid Smoke
2 Bay leaves
1/4 cup tomato paste
2 Tablespoons Beef Base (bouillon)
1 cup Cattleman's BBQ Sauce
1/2 Tablespoon kosher salt

Directions:

Heat oil in a roasting pan in a 400 degree oven. Season ribs with burger seasoning, using approximately 1/2 tsp. per rib slab. Place approximately 4 slabs, meat side down, in the hot oil. Don't crowd. Sear the ribs on the meat side for 5 minutes. Turn over and sear bone side for additional 5 minutes. Turn slabs so the meaty side is down in the liquid. Mix the next 7 ingredients and carefully pour on top of seared ribs so covered. Cover pan with lid or foil and reduce temperature to 300.

Cook approximately 4 hours, but check ribs after 3-1/5 hrs. Meat should be very tender! Remove from oven and allow to cool with lid slightly cracked for several hours until reaches 141 141 degrees internal temperture. Skim fat off liquid and gently remove ribs and place on new roasting pan. Place ribs in a 325-degree oven for 5 mins. Remove and gently pull off fatty tissue from top layer of each slab while they are slightly warm. Replace in pan and cover with enough cooking liquid to cover. Foil and heat until 175-185 degrees internal temp. Drain & save liquid. Prepare sauce. Serve slabs smothered in sauce.

Sauce Ingredients:

8 cups cooking liquid from ribs
2 cups Cattleman's BBQ Sauce
3/4 cup all-purpose flour
3/4 cup cold water

Skim cooking liquid of all fat. Place in large Dutch oven. Add the BBQ sauce, bring to a boil. In a mixing bowl whisk flour and water until no lumps. While whisking, slowly pour in the boiling liquid. Allow to simmer for 3-5 min.

One of our customers told us about a great "Coffee-Marinated Bison Short Ribs" recipe she found on www.epicurious.com, from Bon Appetit. It is a very long and detailed recipe, but worth checking out.