

Boneless Short Rib Poutine





Instructions

1. In a large skillet, heat cooking oil over medium heat. Pat the short ribs dry with a paper towel and season with salt and pepper. Place them in the skillet and sear for about 5 minutes on each side.
2. Turn off the heat and place the onions and short ribs into a slow cooker. Pour in the beer and beef broth and turn the slow cooker on to low heat for 5 hours.
3. Once cooked, remove the short ribs and place on a plate to shred with a fork.
4. Prepare the gravy by heating the butter over medium high heat. Once melted, add the flour and cook until slightly brown in color. Slowly pour in the beef broth, Worcestershire, and add the salt and black pepper. Whisk constantly until thickened, about 8-10 minutes.
5. Assemble the poutine by plating a large handful of hot and crispy french fries, followed by shredded short ribs, cheese curds and spoonfuls of gravy.

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