

NEW MEXICO SHORT RIBS

SERVES: 6 | PREP TIME: 30 MINUTES

GRILLING TIME: 3½ TO 4 HOURS | SPECIAL EQUIPMENT: LARGE (6-QUART), GRILL-PROOF DUTCH OVEN

- 4 pounds bone-in beef short ribs, cut into 3- to 4-inch pieces
- 3 tablespoons extra-virgin olive oil

BRAISING SAUCE

- 5 slices thick-cut bacon, chopped
 - 2 cups packed chopped red onion
 - 2 green bell peppers, about 1 pound total, chopped
 - 1 tablespoon chopped canned chipotle chile peppers in adobo sauce
 - 1 tablespoon adobo sauce (from the can)
 - 2 teaspoons minced garlic
 - 2 tablespoons pure chile powder, preferably New Mexico
 - 1 tablespoon smoked paprika
 - 2 teaspoons dried oregano
 - 2 teaspoons ground cumin
 - ¼ teaspoon kosher salt
 - ½ teaspoon freshly ground black pepper
 - 1 can (28 ounces) crushed tomatoes in juice
 - 1 bottle (12 ounces) amber beer
 - ¾ cup fresh orange juice
- 2 tablespoons packed finely grated orange zest

- 1 Prepare the grill for direct and indirect cooking over medium heat (350° to 400°F).
- 2 Generously brush the short ribs all over with the oil, and then grill over **direct medium heat**, with the lid closed, until browned, about 10 minutes, turning occasionally. Move the short ribs over indirect heat and prepare the braising sauce.
- 3 Place a large, grill-proof Dutch oven over **direct medium heat**. Add the bacon to the Dutch oven, close the grill lid, and fry until browned, 6 to 7 minutes, stirring occasionally. Add the onion and bell peppers and cook until softened, 8 to 9 minutes, stirring often (don't allow the temperature of the grill to go over 400°F). Stir in the chipotle chile pepper, adobo sauce, and garlic and cook for 1 minute. Add the chile powder, paprika, oregano, cumin, salt, and pepper, stirring until aromatic, about 20 seconds. Pour in the tomatoes, beer, and orange juice. Scrape up any browned bits on the bottom of the Dutch oven.



- 4 Transfer the short ribs to the Dutch oven, stir well, and bring to a full boil over **direct medium heat**, raising the heat, if necessary, to bring the liquid to a boil. Cover the Dutch oven and slide it over indirect heat. Reduce the temperature of the grill to low heat (about 300°F), and cook over **indirect low heat**, with the lid closed, until the meat is very tender, 3 to 3½ hours (if the

ingredients seem to be getting dry, stir in ½ cup water every hour). Remove the Dutch oven from the grill and stir in the orange zest. Let rest for 10 minutes, and then skim off the fat from the top of the sauce. Serve warm with rice and beans, wrapped in tortillas, or over mashed potatoes.