

## **Beer Braised Short Rib Sliders with Pickled Caramelized Onions and Arugula**

Adapted from [Epicurious](#)

Yield 12 servings

### *Short Ribs:*

4 to 5 pounds boneless beef short ribs, cut into 1 1/2 inch chunks

1/4 cup (1/2 stick) unsalted butter

2 to 3 shallots, chopped

2 large carrots, peeled and coarsely chopped

1 medium onion, chopped

1 bottle of beer, preferably a dark IPA

1/2 cup vegetable broth

2 tablespoons Worcestershire

3 to 4 garlic cloves, peeled and minced finely

2 bay leaves

1 large fresh thyme sprig

### *Pickled Caramelized Onions:*

1 tablespoon unsalted butter

2 large red onions, halved, thinly sliced crosswise, about 6 cups

4 1/2 tablespoons red wine vinegar

1 1/2 teaspoons sugar

Mayonnaise

Slider buns, mini brioche buns or hamburger buns

sliced Havarti or Monterey Jack cheese

baby arugula

### *Preparation:*

#### *For short ribs:*

Preheat oven to 300 degrees.

Place beef short ribs on a large jelly roll sheet, making sure to dry it with a paper towel. Season with salt and pepper on both sides. In a large dutch oven or large wide pot, melt butter over medium-high heat. Working in small batches, cook beef until browned, about 5 to 6 minutes per batch. Transfer back to large jelly roll sheet. Add shallots, carrots, and onions to the pot and saute until translucent and brown; about 5 minutes. Add the garlic and cook until fragrant, about 1 minute. Add 3/4 bottle of the beer, drink the remaining as you finishing prepping the meal. Add the broth, Worcestershire, bay leaves, and thyme sprig. Bring to a boil, and make sure to scrap up the browned bits in the pan. Season with salt and pepper. Place ribs back into pot, arranging them in a single layer. Cover, and transfer to oven and let cook for 2 to 2 1/2 hours, and until the meat is fork tender.

Uncover and let cool for 15 to 20 minutes. Transfer ribs to cutting board, and discard bay leaves and thyme sprig, and spoon off fat from sauce in pot. Chop meat into small pieces, trimming any fat, and return meat to pot.

(If prepping ahead, can be prepped 2 days ahead. Chill until cold, cover and keep chilled. Rewarm until lukewarm before serving).

*Pickled Caramelized Onions:*

In a large skillet, melt the butter over medium-high heat. Add onions, and sprinkle with salt. Saute until beginning to brown, bring down the heat to a low and stirring frequently for about 30 minutes to 1 hour. When the onions look almost browned, add the vinegar and sugar and cook until almost all vinegar is absorbed, about 2 minutes. Season with salt and pepper. Transfer to serving bowl.

(If prepping ahead, can be prepped 2 days ahead. Cover, and chill. Microwave in 15-second intervals until lukewarm before serving).

*Assembly:*

Warm brioche buns in toaster or oven, spread a layer of mayonnaise of both ends of the bun, scoop about 2 tablespoons of the short rib mixture on top, top with 1 heaping teaspoon of onions, add a slice of Havarti cheese, and chopped arugula on top. Serve immediately.