

## Coffee Braised Short Ribs

3lb	short ribs
2 tbs	oil
1 cup	white wine
1 cup	strongly brewed coffee
1	diced onion
3 cloves	diced garlic
2 tsp	chilling powder
1 tsp	oregano (diced leave part only)
To taste	salt & pepper

- 1) Heat oil in pan at high heat. Seared all side of short rib until brown.
- 2) Remove short ribs from pan and place them into a baking tray.
- 3) Add more oil to the same frying pan. Fry onion & garlic for 2-3 min or until soft.
- 4) Add fried onion & garlic onto ribs.
- 5) Heat up the white wine & coffee in the same pan.
- 6) Pour hot white wine and coffee onto ribs to cover the ribs. Add all herbs & chilling powder onto ribs.
- 5) Cover baking tray with foil, bake rib at 325°F for 3-4 hours or until rib is tender & bone is loosen.