

Hickory Smoked Short Ribs *with Pale Ale BBQ Sauce, Fresh Cut Onion Rings, Tri-Colored Pepper Slaw and Steamed Garden Vegetables tossed with house-made vinaigrette*



INGREDIENTS

For the Pale Ale Short Ribs:

- 1 T oil
- 1 T minced Garlic
- 1 pound Short ribs
- 1 T Chopped parsley
- 1 bottle Pale ale
- 8 Cups water
- 1 packet Hickory chips and grape vines in punctured aluminum foil
- 1 quart mirepoix (2 parts onion, one part celery one part carrot large chopped)
- 1 Bay leaf

For the Pale Ale BBQ Sauce:

- 1/2 c tomato paste
- 2 T gar/shallot
- 1/2 c red wine vin
- 1 Q house ketchup or ketchup of choice
- 1.5 C molasses
- 1/2 Q blvd pale ale
- 1 C lemon juice
- 1/2 C Dijon
- 1 T worchestershire
- 1 T black pepper
- 1 C water
- 1 C brown sugar

DIRECTIONS

For the Pale Ale Short Ribs:

Rub short ribs with garlic, salt & pepper, parsley and oil. Smoke for 3 hours with pale ale and water in liquid bowl. Move to large pan with celery, carrot onion mix and bay leaf. Pour smoking liquid over as braising liquid. Cover with plastic and foil, braise @325 for 3 hours.

Serve with cole slaw, tempura onion rings, bbq and cilantro

For the Pale Ale BBQ Sauce:

Sauté the garlic/shall with tomato paste, deglaze with red wine vinager. Reduce by 1/2 bring to boil, immediately reduce to simmer. Simmer until reduced by one third.

specialty of:
Executive Chef Nina Gann

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INGREDIENTS

*For the Roasted Pepper
Cole Slaw:*

- 2 c sugar
- 1/4 c malt vinegar
- 1/2 Quart House Roasted
garlic aioli or mayonnaise of
choice
- 1 T mustard powder
- 1 T celery seed
- 1 T minced rosemary
- 2 Head green cabbage,
finely shredded
- 1 Head red cabbage,
finely shredded
- 2 each peppers, green, yel-
low, red – seeded, roasted,
julienned

*For the Tempura Onion
Rings:*

- 2 3/4 inch sliced yellow onions
- 1 bottle pale ale
- 1 egg
- 1.5 cup flour plus extra for
dusting
- Salt and pepper

DIRECTIONS

For the Roasted Pepper Cole Slaw:

Shred cabbage in food processor, salt and let drain 1 hour. Combine sugar and malt vinegar in one container set aside. De-vein and de-seed peppers, roast, cool and julienne. Combine all, let drain 1 hour, check seasoning

For the Tempura Onion Rings:

Toss onion in flour. Make batter by combining pale ale, egg, 1.5 cup flour and salt and pepper, dip rings in batter. Fry both sides to strong golden brown in 350° oil.

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