MEXICAN

Costillas de Res en Salsa Verde

COMPLEXITY	SERVES	PREP	COOK	TECHNIQUE	CUT
Basic	**4**	**20 min**	**2 hr 30 min**	**Braise**	**Braising ribs**

Ingredients

- 1.2 kg (2⅔ lb) beef braising ribs, in 5 cm (2 in) pieces
- 1 tsp salt, plus more to taste
- 1 tbsp neutral oil
- 500 g (1 lb) tomatillos, husked and rinsed
- 2 to 3 serrano or jalapeño chillies
- ½ white onion, cut in chunks
- 3 cloves garlic
- 1 small bunch cilantro, stems and leaves
- 250 ml (1 cup) water or beef stock
- 2 potatoes, cut into chunks (optional)
- Warm tortillas, lime and diced onion, to serve

Steps

1. Season the ribs with the salt. Heat the oil in a heavy pot over medium-high heat and sear the ribs for 3 minutes per side, until browned. Move to a plate.
2. Put the tomatillos, chillies, onion and garlic in a saucepan with water just to cover. Simmer over medium heat for 10 minutes, until the tomatillos turn olive-green and soft.
3. Lift the vegetables into a blender with the cilantro and about 120 ml (½ cup) of the cooking water. Blend until smooth.
4. Pour the sauce into the pot you seared in (still hot, with the browned bits) and bring to a bubble for 3 minutes; it will darken slightly.
5. Add the ribs and the water or stock. Bring to a simmer, cover, and braise over low heat for 1 hour 45 minutes, turning once, until the meat is tender.
6. Add the potatoes if using, and cook 25 minutes more, until soft.
7. Taste, adjust the salt, and add a squeeze of lime if the sauce tastes flat. Serve in bowls with tortillas.

Notes

- **Heat:** remove the seeds from the chillies for a mild sauce, or add another for a hot one.
- **Make ahead:** the sauce is more mellow the next day. Fridge 3 to 4 days; freezes 3 months (without potatoes). Reheat to steaming hot.
- **Other cuts:** chuck or pork shoulder work the same way.
- **Slow cooker:** sear and blend the sauce as written, then cook on low 8 hr or high 4 to 5 hr with 120 ml (½ cup) stock. Simmer the sauce uncovered if it is thin.
- **Pair with:** refried or pinto beans and a crisp cabbage and lime slaw to cut the rich sauce.