

## Michael Landis Cheese Pairings & Recipes

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*Recipe featured at the Aprons Cooking School – Cheese, Wine & Dinner*

### *Black & Blue Short Ribs paired with Samuel Adams Boston Lager*

#### AmaGorg or AmaBlu cheese

AmaGorg® Gorgonzola is Cave aging for a minimum of 90 days gives our AmaGorg® Gorgonzola a sweet flavor profile that pairs well with wine, chicken, or on a cheese board with dried fruit and nuts.

#### AmaBlu® Blue Cheese

America's first Blue cheese is cave-aged for a minimum of 75 days making it a creamy and delicious addition to steaks and hamburgers fresh off the grill.

#### Samuel Adams Boston Lager

The beer that started it all for Samuel Adams. This unmistakable, full-flavored beer sparked a movement to bring better beer to U.S. drinkers. Boston Lager illustrates our core mission to brew flavorful, complex and delicious beers. To this day it's made using the same recipe that Jim Koch used in 1984. Boston Lager® remains our most popular beer ever made.



Black & Blue Short Ribs with Samuel Adams Boston Lager

Short ribs are seared and cooked long and slow with Samuel Adams Boston Lager, beef stock and a balsamic glaze

SERVES 4

Ingredients

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*More Cheese recipes and pairings can be found at [www.mdlandis.com](http://www.mdlandis.com)*

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1 1/2 pounds beef short ribs

2 cups beef stock

1 12oz bottle of Samuel Adams Boston Lager

1/2 balsamic glaze

8 oz AmaGorg or AmaBlu cheese

2 sprigs fresh rosemary

1/4 salt

1/4 crushed black pepper

8 mini hamburger buns

### Directions

Preheat the oven to 275 degrees. Heat a heavy pot or dutch oven over a high heat.

Season the ribs with salt and pepper and sear in the pot for about three minutes on each side.

Add the stock, beer, balsamic and rosemary to the pot. Put the lid on top and place in the middle of the oven.

Cook for about three hours checking at the 2 1/2 hour mark for a sharp knife being able to pierce the meatiest part of the ribs. It should go in like it was butter.

Once the ribs are cooked, transfer them to a plate and cover with foil.

Pass the pot liquid through a sieve into a saucepan. Reduce on a high heat until about two cups are left. Taste and season with salt and pepper if you need it.

Using your hands break the meat into chunks and place them back into the saucepan to warm through.

Take a mini bun and place some meat onto the bun, pour some sauce over and top with a slice of AmaGorg or AmaBlu cheese