



Tumbleweed Tidings

Recipes

Braised Beef

Short Ribs



Prep Time *25 minutes total*

Bake Time *2-3 hours*

Servings *2-3*

Ingredients

- 2 pounds of beef short ribs
- 2 Tbsp. olive oil and 2 Tbsp. butter
- 3-4 stalks of celery
- 3 large carrots
- 1 large sweet onion
- 3-4 Yukon Gold potatoes, quartered (optional)
- 1 cup water, beef broth or red wine
- ½ cup all purpose flour
- Salt and pepper to taste
- 1 sprig of rosemary (optional)

Instructions

1. Put flour, salt and pepper in bowl. Add short ribs to bowl. Toss to coat.
2. Rinse and cut vegetables in cubes and slices as desired, and set aside
3. In a Dutch oven or roast pan, melt butter and olive oil over medium high.
4. Brown coated short ribs on all sides, turning after 1 minute on each side. Remove to platter and set aside.
5. Add 1 cup water, broth or red wine and using a whisk, scrape brown bits off the bottom of the pan
6. Place celery, carrots and potatoes in liquid. Place browned short ribs over veggies. Put sliced onions and sprig of rosemary on top.
7. Bake 2-3 hours and serve with pan sauce over potatoes or grits.