

Cranberry Braised Short Ribs

Recipe By JOE LASHER, SR.

SERVES: 4



INGREDIENTS:

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|---|---|
| <input type="checkbox"/> 5 lbs. bone-in beef short ribs | <input type="checkbox"/> 2 cups beef broth |
| <input type="checkbox"/> 2 tbsp. olive oil | <input type="checkbox"/> 2 tbsp. tomato paste |
| <input type="checkbox"/> 1 salt and pepper, to taste | <input type="checkbox"/> 1 tbsp. brown sugar |
| <input type="checkbox"/> 1 yellow onion, thinly sliced | <input type="checkbox"/> 4 sprigs fresh thyme |
| <input type="checkbox"/> 2 shallots, thinly sliced | <input type="checkbox"/> 2 sprigs fresh rosemary |
| <input type="checkbox"/> 4 carrots, chopped | <input type="checkbox"/> 2 bay leaves |
| <input type="checkbox"/> 2 cups dry red wine | <input type="checkbox"/> 2 cups fresh cranberries |

DIRECTIONS:

- ☐ 1. Preheat the oven to 325°F.
- ☐ 2. Season short ribs with salt and pepper. Heat olive oil in a large, oven-safe skillet or Dutch oven over med-high heat; sear ribs on both sides, then remove and set aside.
- ☐ 3. In the same skillet, add onions, shallots, and carrots. Stir for 5-10 minutes until onions begin to caramelize. Return ribs to skillet.
- ☐ 4. Add wine, broth, tomato paste, brown sugar, thyme, rosemary, bay leaves, and top with cranberries. Season with salt and pepper and gently stir to combine all ingredients. Cover and transfer to the oven. Cook for 2.5-3 hours until the short ribs are tender and falling off the bone.
- ☐ 5. Enjoy over mashed potatoes.

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