

Dave's Easy Short Ribs

Serves 4

Prep Time - 20 Minutes

Main Ingredients

- 3lbs of Blue Heron Acres Short Ribs, cut into individual servings
- 2 Carrots
- 2 Stalks Celery
- 3 Cloves Garlic - smashed
- 1/2 Cup Peas
- 12 Oz. Beef Stock
- 2 Tsp. Salt, Pepper to taste
- 2 Tsp. Fresh Parsley
- 8 Oz. red wine, marsala, or your preferred wine
- 2 Tablespoons Corn Starch
- 2 Ounces of olive oil and 1 Ounce of Butter
- Flour for dredging

Assembly

5. Heat the olive oil in a large frying pan.
6. Brown the short ribs in the frying pan until brown on all sides.
7. Place the browned short ribs in a roasting pan.
8. Add all the other ingredients to the roasting pan.
9. Cover the pan tightly with foil and place in a 350 degree oven and cook for 2 hours.
10. Reduce the heat to 300 degrees and cook for 1.5 hours more.
11. Carefully uncover the roasting pan and remove the short ribs.
12. Pour off the fat on top, or use a gravy separator to separate the fat from the gravy.
13. Pour the gravy over the short ribs and serve.

Prep Work

1. Chop the vegetables finely and set aside.
2. Smash the garlic and set aside.
3. Dredge the short ribs in flour and set aside.
4. Add the corn starch to the wine, mix and set aside.



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