



# SAVORY BRAISED SHORT RIBS

**Total Time 2h45 Prep Time 45 min Cook Time 2h00**

**Servings 6**

## INGREDIENTS

- 4 lbs Kapuskasing Meats beef short ribs with bones, and cut into serving-size pieces
- 1 (10 1/2 ounce) can condensed beef broth
- 1 cup onion, Coarsely Chopped
- 1 cup water
- 4 peppercorns
- 2 teaspoons Worcestershire sauce
- 1 garlic clove, Crushed
- 1/2 teaspoon dried marjoram
- horseradish sauce (recipe follows)
- 3 tablespoons unbleached flour
- 1/2 cup water

### HORSERADISH SAUCE

- 1/4 cup sour cream
- 1 tablespoon prepared mustard
- 2 1/2 tablespoons prepared horseradish
- 1/8 teaspoon salt

### GARNISHES

- tomatoes, cut into wedges
- 1 sprig parsley

### DIRECTIONS

1. Brown short ribs well on all sides (about 30 minutes) in Dutch oven over medium heat.
2. Add broth, onion, 1 c water, peppercorns, Worcestershire sauce, garlic, bay leaf and marjoram.
3. Bring to a boil; reduce heat, cover and cook slowly 2 to 2 1/2 hours or until tender, turning once.
4. Meanwhile, prepare Horseradish Sauce.
5. Place short ribs on serving platter and keep warm.
6. Skim fat from cooking liquid.
7. Combine flour with 1/2 cup water, mixing until smooth; combine with cooking liquid, bring to a boil, stirring constantly, reduce heat and cook slowly 3 minutes.
8. Strain, if necessary, and serve with short ribs.
9. Garnish platter with tomato wedges and parsley.
10. Serve Horseradish sauce with short ribs.

### HORSERADISH SAUCE.

1. 1/4 Cup Dairy Sour Cream 1 T Prepared Mustard 2 1/2 T Prepared Horseradish 1/8 t Salt Combine sour cream, horseradish, mustard and salt in small bowl.
2. Cover and refrigerate.