



Braised Beef Short Ribs

(Adapted from a receipt of Todd Humphries San Francisco) serves 6

For the Short Ribs:

12 short ribs, bone in
 1 medium onion finely chopped
 1 stalk celery finely chopped
 1 medium carrot finely chopped
 750 ml bottle Ruby Port
 6 cups water
 3 cubes Knorr chicken broth

For the Madeira Sauce:

2 tbsp butter
 1 small onion finely chopped
 2 cups Madeira
 4 cups water
 4 cubes Knorr chicken broth

Preheat oven 350 F. Season ribs with salt and pepper. Heat oil in a large, heavy ovenproof pan (with lid) over high heat. Brown ribs on all sides. Transfer ribs on a plate aside. Add onions, celery and carrots and sauté, stirring often until lightly browned. Deglaze with the Port, scraping any browned bits from bottom. Reduce Port until slightly syrupy. Return Ribs to the pan, add water and chicken broth cubes. Add more water to nearly cover the ribs. Bring to a boil, cover and place in the oven until meat is tender but still holding to the bones, about 2 hours.

Allow ribs to cool and refrigerate overnight.

The next day place ribs over medium heat and cook until liquid has reduced by three-quarters. Continue to cook, turning gently the ribs to coat with sauce until the ribs are glazed with the sauce. (be careful not to burn the sauce and ribs by constant move ribs around) Cover and keep warm.

For the sauce melt butter in a medium saucepan. Add onions and cook for 2 minutes. Add Madeira and reduce to a syrup. Add water and chicken broth cubes and reduce by half. Season to taste if necessary.

NOTE: Since liquid of Ribs and sauce are very reduced be careful not to over season at the beginning. Serve with creamed potatoes, green beans and carrots



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