



## **HARPER'S** RESTAURANT

### **Harpers Boneless Beef Short Ribs**

This is a great dish that will feed the average family of five. This recipe will take less than three hours from start to finish.

What you will need:

- 2 pounds of boneless beef short ribs
- 6 table spoons of salt and pepper mixed
- 1.5 cups of red wine
- ¼ cup of sugar
- 3 oz of chopped tomato, canned
- 1 cup of beef broth
- 1 tea spoon of minced garlic
- 1.5 sprigs of fresh thyme (picked off of stem)
- 1 bay leaf
- 1.5 oz of canola oil
- ½ yellow onion diced (1 cup)
- 1 carrot diced (1/4 cup)
- 1 stalk of celery (1/4 cup)
- 2 oz of mushroom, diced

- Generously season the beef with salt and pepper and set aside.
- In a mixing bowl, Wisk the wine, sugar, tomatoes, beef stalk, garlic, thyme, bay leaf, and a pinch of salt. When well blended set aside.
- Place a large pot on the stove and add oil using high heat. When oil is hot add beef and sear, or brown, beef on all sides then remove. \* Oil may splash when meat is added so add in small batches and be careful!\*
- When all meat is browned remove from pot and add carrots, celery and onions. Allow veggies to caramelize and brown, stirring frequently. ( approximately ten minutes)
- Return beef to pot and add wine mixture to deglaze the pot. Allow to boil before reducing heat to a low simmer. Skim the fat off the surface using a large spoon or a ladle.
- After simmering for several minutes, add mushrooms. Cover and simmer on low heat until meat is tender and almost falling apart. (approximately 1.5 to 2 hours)
- Once beef is cook completely remove from pot.

Then turn up the heat to a boil to reduce liquid until desired thickness is acquired. Approximately 10 minutes.