



DANCING BULL

Braised Short Ribs with Garlic Cloves

Serves 4

INGREDIENTS

4 lbs. Short ribs, seasoned with salt and pepper
1T Olive oil
1/2 Medium yellow onion, diced
1/2 c Celery, diced
2 Medium tomatoes, cut into wedges
10 Cloves garlic, peeled and left whole
1T Brown sugar
1/2 t Chili flakes
1/2 c Beef broth

INSTRUCTIONS

In a large skillet, heat olive oil over medium-high heat, then add beef ribs and brown on all sides. Remove ribs from skillet and set in a baking dish. Add the rest of the ingredients to the skillet, and then simmer for 5 minutes.
Pour the broth mixture over the ribs. Cover and braise in the oven at 325 degrees for 1 1/2 hours, turning once. The meat should be tender. Serve ribs and sauce with mashed potatoes and Dancing Bull Cabernet Sauvignon.