

Gourmet

Beef Short Ribs

INGREDIENTS

- 3 to 5 pounds Beef Short Ribs.....
- 3 tablespoons Peanut Oil.....
- 3 tablespoons Balsamic Vinegar.....
- 1 large Small White Onion, (chopped).....
- 3 cups Heinz Ketchup.....
- 1 cup Celery, (chopped).....
- ½ cup Red Cooking Wine.....
- 1 tablespoon Red Wine Vinegar.....
- 1 tablespoon Paprika.....
- ½ teaspoon ground Cayenne Pepper.....
- 1 tablespoon Dry Mustard.....
- 1 tablespoon Garlic Powder.....
- 1 tablespoon Tabasco Sauce.....
- 1 tablespoon Worcestershire Sauce.....
- 2 tablespoons Chile Sauce.....
- Salt and Pepper for Ribs.....

PREPARATION

- Heat oven to 275° F. Heat the Peanut Oil in a large ovenproof skillet over medium heat until the oil slides easily across the pan. Add the Onion and Celery to the skillet. Sprinkle vegetables with 3 tablespoons of Balsamic vinegar. Cook the vegetables, stirring occasionally, until they are tender and beginning to caramelize, about 20 minutes. Remove to a bowl for latter use.
- Salt and Pepper the Short Ribs and add to the skillet. Cook until browned on all sides, about 15 minutes.
- Return the Onion and Celery mixture to the skillet. In a separate bowl whisk the Ketchup, Wine, Vinegar, Paprika, Chili Powder, Dry Mustard, Garlic Powder, and Worcestershire Sauce, Chile Sauce, and Tabasco Sauce together. Pour over the Short Ribs, cover and transfer the skillet to the oven. Cook until the Short Ribs are tender enough to cut with a fork, about 4 ½ hours.
- Remove from the oven and allow the Short Ribs to rest in the covered skillet at least 15 minutes. Remove the Short ribs from the bone. Serve with K.C. style barbeque sauce.

SERVES 4.