

MAKE THIS RECIPE STEP-BY-STEP

INGREDIENTS YOU'LL NEED -

3-bone Cross-Cut Prairie
Street Prime Short Ribs
Flanken

Olive Oil

Sliced Onions

Diced Tomatoes

Vegetable Stock

Salt and Pepper

Dried Oregano

Hungarian Paprika

- 1 Season the short ribs with the dried oregano, paprika, and the salt and pepper.
- 2 Heat the oil in a Dutch oven on the stove or grill.
- 3 Brown the short ribs 3 minutes per side
- 4 Remove from Dutch oven
- 5 Add the sliced onions and lightly sauté
- 6 Add the tomatoes and cook for 2 minutes
- 7 Add the vegetable stock
- 8 Place the short ribs back in the Dutch oven and nestle into the sauce and vegetables
- 9 Put Dutch oven into a preheated 350°F/177°C oven or grill
- 10 Cook for 3 hours until fork-tender (meat moves/separates when twisted with a fork), about 190°F/88°C
- 11 Place short ribs on the plate and spoon with vegetables and sauce

Bon appetit!