

# Braised Beef Short Ribs

## Cheerwine® BBQ Sauce

Serves 8

### Beef Short Ribs:

8	Beef Short Ribs, boneless and trimmed of excess fat
¼ cup	Vegetable Oil
1 Tbs	Salt
1 tsp	Fresh Ground Pepper
3 large	Onions, peeled and sliced
12 cloves	Garlic, peeled
½ cup	Red Wine
3 cups	Chicken Stock
1 cup	Worcestershire Sauce
1 cup	Crystal® Hot Sauce

### Cheerwine® BBQ Sauce:

48 oz	Cheerwine®, flat*
2 cups	Cherry Jam or Preserves
⅔ cup	Dijon Mustard with Horseradish
3 Tbs	Soy Sauce
2 Tbs	Apple Cider Vinegar
1 Tbs	Crystal® Hot Sauce

\* To find locally or order online, see [www.cheerwine.com](http://www.cheerwine.com).

*Cheerwine was created in a General Store in Salisbury North Carolina. The tangy, sweet and tartness from the wild cherry flavor of Cheerwine makes a perfect barbecue glaze for the rich slow-cooked beef short ribs.*

**For the Beef Short Ribs:** Preheat oven to 350°F. Heat oil in a large Dutch oven over medium-high heat. Season the short ribs with salt and pepper and add to the hot oil. Sear the meat heavily on all sides. Remove the short ribs from the pan and set aside. Add the onions and garlic to the Dutch oven and cook over medium heat until tender. Add the red wine to deglaze the Dutch oven, scraping all of the bits from the bottom with the spoon. Return the short ribs to Dutch oven. Add the chicken stock, Worcestershire sauce, and hot sauce. Bring the liquid to a simmer. Cover the Dutch oven tightly and place it in the oven. Cook for 3 hours. Gently remove the ribs from the braising liquid and discard liquids.

**For the BBQ Sauce:** While the short ribs are in the oven, prepare the sauce. Place the flat soda in a heavy gauged saucepan over medium heat. Simmer slowly until the soda becomes thick and syrupy. Add the remaining ingredients and simmer for another 10 minutes. Place the sauce in a blender or use an immersion blender and blend until smooth.

**Finish the Dish:** To finish the ribs, slather them with the barbecue sauce, then place them under the broiler and heat until the glaze is nicely caramelized. Repeat the glazing process two or three times to get a nice coating. Serve the short ribs with Spicy Cabbage Slaw (see page 105) or your favorite mashed potatoes.

**Pairing Suggestion:** Petite Sirah (California). This widely planted grape is seldom called by its real name, "Durif" (the French botanist who discovered it). A dark, inky red, this wine is a substantial accompaniment for the big flavors of braised beef.

