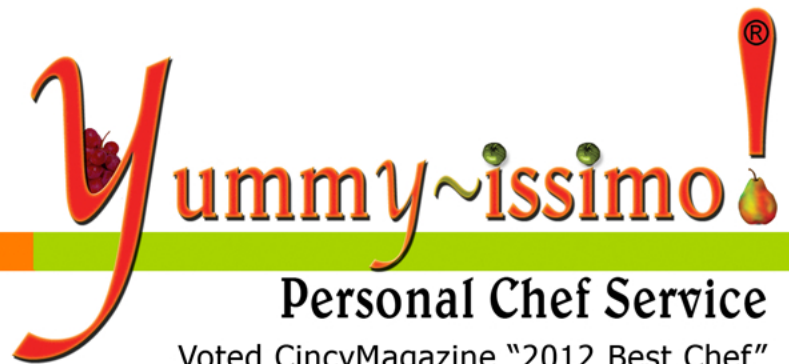


Sherry Glazed Short Ribs



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 6

1 ~ 5 pound rack beef short ribs	1 head garlic, cut in half horizontally	1/2c celery, diced	3c water
3T olive oil	1 1/2c onion, diced	1/2t thyme	1/2c brown sugar
1c sherry vinegar	1/2c carrots, diced	1/2t rosemary	1T butter
1c sherry		1 bay leaf	salt and pepper
2c V~8 Juice		8c beef stock	

Brown the ribs in olive oil in large stock pot. Remove from pot. Add sherry and sherry vinegar to pot. Return to heat and cook, scraping up any browned bits from the bottom of the pan, for about 5 minutes.

Return ribs to pot and add remaining ingredients, except butter and salt and pepper. Bring liquid to simmer, cover, and cook 3 1/2~4 hours or until ribs are fall~apart tender.

Remove ribs from pot and set aside on plate. Strain liquid and return to pot. Add butter and whisk until butter is incorporated. Add ribs back into pot and stir well with sauce.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by

Debbie Spangler ~ Certified Personal Chef

www.yummyissimo.com ~ debbie@yummyissimo.com