

# Sherry Glazed Short Ribs



Beef short ribs are cooked in sherry, sherry vinegar, beef broth, tomato sauce and garlic and the sauce is reduced to a thick glaze and served over the ribs

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 to 4 hour 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.

Prepare Ahead Tip

Ribs can be cooked, cooled and refrigerated for 72 hours.

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