

# CHERRY COLA BRAISED SHORT RIBS

These saucy short ribs, cooked low and slow all day and served with buttery mashed potatoes, are so good and so easy to make. You could also serve this with rice, polenta, grits (now there's another great idea) or noodles!

## INGREDIENTS:

- 2 pounds Felton Angus Beef short ribs
- Salt and pepper
- 2 Tbsp oil
- 3 tsp minced garlic
- ½ chopped onion
- 2 chopped and diced carrots
- 2 ribs fine chopped celery
- 1 8-oz can of Cherry Cola
- ½ cup of beef broth (Better than Bouillon is best)
- 1 Tbsp soy sauce or Bragg's amino acids
- 2 tsp oregano
- 2 tsp rosemary
- 2 Tbsp cornstarch with ½ cup cold water to thicken



## DIRECTIONS:

1. Season your short ribs with salt and pepper and sear in a deep skillet on top of the stove in the oil at a high temperature. Sear all sides until a nice crust forms.
2. Remove the short ribs and add the garlic, onion carrots and celery to the skillet. Saute the vegetables until the onions are translucent.
3. Pour in the cherry cola to deglaze and add the rest of the ingredients.
4. Continue to heat and add the Ribs back into the pan.
5. Cover with a lid or aluminum foil and put into the oven at 275F for 4 hours to braise.
6. Remove from the oven and again remove the ribs to a plate.
7. Then add the cornstarch slurry to the skillet and stir over medium heat on top of the stove until thickened.
8. Serve the ribs atop some delicious buttery mashed potatoes and add a nice spoonful of the saucy veggies to top it off.

Enjoy!



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