Dr. Pepper Braised Short Ribs

Yield (2-4 people)

Ingredients

5lbs Beef short ribs

1 ½ cup beef broth

1 ½ cup Dr. Pepper

½ cup brown sugar

2 tbsp garlic minced

4 tbsp tomato paste

3 sprigs fresh thyme

1 ½ cup of carrots (large dice)

1 ½ cup celery (large dice)

1 ½ cup onion (large dice)

2 tbsp spicy mustard

2 tbsp of worcestershire sauce

1 tbsp Kinders seasoning buttery burger blend

2 tsp black pepper

2 tbsp Lawrys seasoning salt

Slurry (thickening agent)

3 tbsp cornstarch

1/3 water

Directions

Seasoning your meat and sear till brown on all sides in a cast iron. Once all sides of the short rib are brown, take out of the pan and set aside. In the same pan on medium heat, add all your veggies and sauté until onions start to become translucent. Add garlic and tomato paste and sauté for 2-3 minutes. Pour the beef broth and Dr. Pepper in with your veggies and bring to a boil. Make sure you scrape the bottom of the pan to ensure everything is mixed and all the flavor is lifted up from the bottom. Add brown sugar, thyme, mustard and short ribs into the pot and bring to a boil. Cover and place in the oven at 325 F for 2 hours. After 2 hours, spoon out the short ribs and veggies. Bring the sauce to a boil and add the slurry until sauce has thickened slightly and becomes more like a glaze. Add the short rib and veggies back into the pot and coat meat with the glaze.

Enjoy these tender glazed short ribs with a creamy side of mash potatoes and veggies from the sauce on the side.