

Mrs. Kuckaert

Braised Short Ribs

2 1/2 lbs beef short ribs 1/4 tsp pepper
1/4 cup fat or salad oil 1 1/2 cups water
1 cup sliced onions 1 envelope instant
1 tsp salt beef broth or
1/2 tsp seasoned salt 1 beef bouillon cube
1/2 tsp garlic powder 2 tbs. Flour

Trim excess fat. (I cut meat from bones and cut it in chunks. I also cooked the bones in the casserole.) Brown on all sides in fat or oil in skillet, transfer to 2-3 qt. casserole. Add onions & seasonings. Heat 1/2 cup water, add beef broth or bouillon cube, stir to dissolve, add with remaining water to casserole. Cover bake at 350 F. for 2 to 2 1/2 hours until meat is tender. Remove ribs, keep warm. Skim any fat from gravy stir in flour mixed to a spoon smooth paste with a small amount of water, cook - stirring constantly until thickened. Pour over ribs, serving 6. I had about 4 lbs of ribs, so I added more of onion, seasonings, etc. as the family eat a lot of meat -