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Sweet and Spicy Cherry Short Ribs

This recipe is courtesy of Marilyn Oehler, Sycamore Farm Bed and Breakfast Inn, Terre Haute, Indiana. The dish is served at the Farm restaurant and is a perfect example of slow food at its finest—the sweet sauced ribs will melt in your mouth.

4 pounds Royer Farm Short Ribs
1 tablespoon vegetable oil
1 teaspoon salt
½ teaspoon ground black pepper
1 cup carrots, roughly chopped
1 cup celery, roughly chopped
1 cup onion, roughly chopped
1 clove garlic, minced
1 high quality amber beer
2 cups beef or chicken stock
2 tablespoons tomato paste
6 ounces tart dried cherries, plus 2 ounces for garnishing
2 bay leaves
½ cup dark brown sugar
¼ teaspoon cayenne pepper, more or less to taste

Add oil to a large skillet and heat to medium-high. Sprinkle ribs with salt and pepper.

Add the short ribs to the pan, searing and browning all sides, about 1 to 2 minutes per side.

Remove to large oven proof pot to hold. This will be the container which the ribs and vegetables braise in, so it needs to be large enough to hold all the ingredients.

Add carrots, celery, onion, and garlic to skillet to quickly brown and soften, stirring frequently, about 2 minutes. Transfer to holding pot with ribs.

Deglaze the skillet by adding the beer and scraping all the browned bits to release them from the pan.

Add the stock, tomato paste, dried cherries, bay leaves, brown sugar, and cayenne pepper and bring to a quick boil, stirring to incorporate the tomato paste well and pour over the ribs and vegetables.

Tightly cover the pot and cook in a 325 degree oven for 2 to 2 ½ hours until the meat is fork tender.

Serve the short ribs with the braised vegetables, remaining dried cherries, and your favorite beer.

Serves 4.