



## BRAISED SHORT RIBS

### INGREDIENTS

- 4-5 lbs of short ribs
- 1 red onion
- 2-3 carrots
- 2-3 celery stalks
- 1 tbsp tomato paste
- 1 bottle of white wine or use stock with a splash of apple cider vinegar
- 1 star anise (its strong so use your judgement)
- Salt
- Pepper
- Vinegar
- 2-3 big potatoes
- Cream
- Butter
- Frozen peas

### DIRECTIONS

1. Put oil in a Dutch oven or large pot and heat it over medium heat. Brown all sides of the short ribs. Make sure not to burn anything.
2. Remove the ribs and toss in the chopped celery, onions and carrots. Let the veggies brown for a min, then stir in tomato paste. Once it is mixed well and before the tomato paste burns, deglaze with the wine. Put in the star anise, salt, and pepper. Reduce the alcohol and let simmer for a minute before adding the ribs.
3. Place the pot on your smoker and smoke for 1 hour. When you have enough smoke to your liking, cover it and simmer until they are as soft as you want. Usually 8 hrs.
4. When tender as desired, remove ribs and strain the mixture then skim the fat. Put the liquid in a pan, boil it and reduce it until it is like a glaze. Stir constantly and reduce heat towards the end so it doesn't burn.
5. Boil cube size potatoes until they're fork tender. Drain, and place back onto the burner to get rid of extra moisture. Add European butter, room temperature cream, and salt to desired taste. Toss in some smoked, roasted garlic for extra flavor.
6. Thaw the peas and add butter and salt to taste. When everything is on the plate, be sure to spoon some of the pan glaze over the ribs.