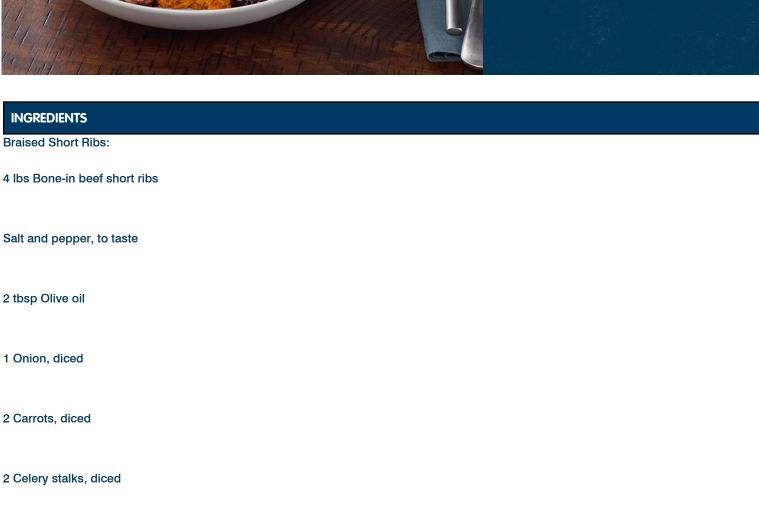




## Braised Short Ribs with Cranberry Demi-glace and Mashed Sweet Potatoes

Creamy mashed sweet potatoes topped with cipioli onions, tender short ribs and a cranberry red wine demi-glace.



- 4 Cloves garlic, minced
- 2 cups Beef broth
- 1 cup Dry red wine (like Cabernet Sauvignon)

2 tbsp Tomato paste
2 sprigs Fresh thyme
2 sprigs Fresh rosemary
2 Bay leaves
1 lb Cipioli onions, peeled
Cranberry Red Wine Demi-Glace:
1 cup Red wine
1 quart Beef demi-glace
1 cup Cranberries
2 tbsp Butter
Salt and pepper, to taste
1 bag Lamb Weston® Sweet Potatoes Original Mashed (M0007)

## **DIRECTIONS**

1. Prepare the Short Ribs:		
- 1	Preheat your oven to 350°F (175°C).	
•	Season the short ribs generously with salt and pepper.	
	In a large Dutch oven, heat the olive oil over medium-high heat. Sear the short ribs on all sides until browned, about 3-4 minutes per side. Remove and set aside.	
2. Sauté the Vegetables:		
ı	In the same pot, add the onion, carrots, and celery. Sauté until softened, about 5-7 minutes.	
	Stir in the garlic and cook for an additional minute.	
3. Deglaze and Braise:		
ı	Pour in the red wine, scraping up any browned bits from the bottom of the pot. Let it simmer for about 2-3 minutes.	
	Add the beef broth, tomato paste, thyme, rosemary, and bay leaves. Bring to a simmer.	
1	Return the short ribs to the pot, making sure they're submerged in the liquid. Cover the pot with a lid and transfer it to the preheated oven.	
4. Cook the Ribs:		
- 1	Braise in the oven for 2.5 to 3 hours, or until the meat is tender and falling off the bone. Add the onions for the last 30 minutes to the braising liquid.	
	Remove from oven, holding in the braising liquid.	
5. Prepare the Demi-Glace:		

6. Prepare Lamb Weston® mashed sweet potatoes to manufacturer's specifications.

In a saucepan, bring the red wine and cranberries to a simmer, add in the demi-glace, bring to a simmer.

## DIRECTIONS

**Yield** 

4 lbs.