

Simple Short Beef Ribs



These short beef ribs come out so delicious and tender when cooked in this way. This is a quintessential comfort food!

Ingredients

- ♦ 2 pounds beef short ribs
- ♦ 2 teaspoons salt
- ♦ 1 teaspoon ground black pepper
- ♦ 1/4 cup flour
- ♦ 2 tablespoons olive oil
- ♦ 2 tablespoons butter
- ♦ 2 onion, sliced
- ♦ 2 cloves garlic
- ♦ 2 cans/ bottles stout beer(preferably Guinness)
- ♦ 2 cups beef stock

Serves 6

To Cook

Season the short ribs with salt and pepper, then place in flour until evenly coated. Shake off the excess flour. Heat the olive oil and butter in a large skillet or Dutch oven over medium-high heat. Cook the ribs until browned on each side, about 5 minutes per side. Remove from the skillet and set aside. Add the onion and garlic to the skillet; cook and stir until onion is tender, about 5 minutes.

Return the ribs to the skillet and pour in the beer. Stir, scraping the bottom of the pan, until all of the browned bits have mixed in with the liquid. Pour in the beef stock, cover and simmer over low heat until very tender, about 2 hours et voila!