



# Recipe Database

## Braised Beef Short Ribs

Yield: 25 Servings

### Ingredients

### Quantity

### Directions

Short Ribs of Beef	12 1/2 lbs.
Flour	6 oz.
Salt	1/2 oz.
Paprika	1/2 oz.
Shortening	8 oz.
Onions, chopped	1/2 cup
B-V	3 oz.
Water, boiling	2 qts.
Carrots, diced	2 lbs.
Celery, sliced	1 lb.
Tomatoes, canned	1 pt.
Flour	4 oz.
Water, cold	6 oz.

Mix flour, salt, and paprika and dredge pieces of meat well with this mixture. Place meat in roast pans with the melted shortening and brown in a 450 degree oven. Pour off some of the fat and add the onions. Dissolve the B-V in the boiling water and add. Cover pans and cook until partially tender in a 325 degree oven. Add the carrots, celery, and tomatoes and cook until tender. Remove meat, skim off excess fat and thicken gravy with the flour and cold water mixed to a smooth paste. Cook gravy until thoroughly done and serve over meat.

# B-V

## Beef Upper

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