



# JACK & PAT'S

## Old Fashioned Butcher Shop

Specializing in Custom Cuts and Customer Service

### Braised Beef Short Ribs

4 lbs. Beef Short Ribs

1 clove garlic crushed

1 bay leaf

2 tsp Worcestershire sauce

1 can beef broth undiluted

1 cup onion chopped

4 whole black peppers

1/8 tsp salt

1/2 dried marjoram leaves

Wipe short ribs with damp paper towels. Remove any excess fat. Slowly heat Dutch oven. Add Short ribs, fat side down. Over medium heat, brown well on all sides about 30 minutes. Discard drippings. Add onion, garlic, peppers, bay leaf, Worcestershire sauce, marjoram, broth, and 1 cup of water.

Bring to boil, reduce heat and simmer, covered for 2- 2 1/2 hours turning once. Transfer ribs to plate, keep warm. Skim fat from pan juices. Mix flour with 1/2 cup water till smooth. Stir into pan juices. Bring to boil, stir, reduce heat and simmer 3 minutes. Strain and pour over short ribs.

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