Pressure Cooker Beef Short Ribs

FOODSERVICE

SERVING SIZE: **6**

Ingredients

In This Recipe

- 3 pounds Beef Spare Ribs
- 1/4 cup Baby Carrots
- 1/4 cup Sliced Celery
- 1/2 cup Diced Onion
- 2 cups **Furmano's Ground Tomatoes**
- 1/2 cup Dry Red Wine
- 2 cups Water
- 2 teaspoons Minced Garlic
- 1 teaspoon Thyme
- 1/8 teaspoon Crushed Red Pepper Flakes
- As Needed Salt

Preparation

1. Add Carrots, Celery, Onion, Furmano's Ground Tomatoes, Red Wine, Water, Garlic, Thyme, and Crushed Red Pepper Flakes to a pressure cooker and stir to incorporate
2. Add Short Ribs. Close and seal cooker set to high and pressure cook for 60 minutes
3. When finished cooking, remove short ribs and puree sauce. Add Salt to taste and serve sauce over ribs

Copyright 2024 Furmano's. All Rights Reserved.

