

Peeler Cider Marinated Ribs

Adapted From Country Living

Marinating the ribs overnight in “Peeler” Premium Light hard cider and then slowly braising them makes the meat practically fall off the bone.

Ingredients: Marinade:

4 cup(s); (plus more if needed) Peeler Premium Light hard apple cider
1 large; onion, coarsely chopped
1 large; carrot, sliced
1 stalk(s) celery, sliced
4 clove(s) garlic, crushed
4 small bay leaves
6 whole(s) Cloves
4 sprig(s) fresh flat-leaf parsley

Ingredients: Short Ribs:

4 pound(s) short ribs with bone or 3 pounds boneless short ribs, trimmed and excess fat removed
.5 teaspoon(s) salt
.5 teaspoon(s) ground black pepper
2 tablespoon(s) olive oil
12 ounce(s) “Peeler” Premium Light hard cider
1 cup(s) beef broth
8 ounce(s) tomato sauce
1 cup(s) smooth unsweetened applesauce
1 tablespoon(s) Dijon mustard
1 tablespoon(s) Worcestershire sauce

Preparation

In a large non-reactive bowl, combine all marinade ingredients with 1 cup water. Add the short ribs and pour in additional “Peeler” hard apple cider to cover, if necessary. Cover and marinate the ribs overnight in the refrigerator.

Place oven rack in lower third of oven. Heat oven to 350 degrees F.

Remove the short ribs from the marinade and pat dry with paper towels. Strain marinade, reserving the vegetable mixture. Season short ribs with the salt and pepper.

In a large Dutch oven, heat oil over medium-high heat. Add the beef in batches and cook until browned on all sides. Set beef aside and pour out all but 2 tablespoons of pan drippings from Dutch oven. Add reserved vegetable mixture and cook over medium heat, stirring, 2 to 3 minutes. Cover the pan and cook until vegetables have browned and caramelized -- 5 to 10 minutes. Stir in “Peeler” hard cider and

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beef broth. Add the short ribs, with fleshier sides down (the pieces should fit in a single layer). Bring the mixture to a boil, cover, and set Dutch oven in the preheated oven.

Bake the ribs until the meat is very tender and pulls away from the bone, about 2 hours. Carefully remove the Dutch oven from oven. Remove the ribs and set aside.

Strain the braising liquid and discard the vegetables and any solids. Wait a few minutes to allow fat to rise to surface, skim off fat, and discard. Return the remaining braising liquid to the Dutch oven. Whisk in tomato sauce, applesauce, mustard, and Worcestershire sauce. Bring to a boil over medium-high heat, stirring occasionally, until sauce has slightly thickened -- 5 to 10 minutes. Add ribs to the Dutch oven and baste with sauce; cover and simmer over medium-low heat until short ribs have been heated through. Serve.

Tips & Techniques

Add a few small potatoes during the last hour of cooking, and you'll have a complete meal.

.Recipe ingredient amounts have been adjusted. Cooking times and temperatures may be affected by increasing the amounts used, so please check food carefully during cooking

