

**Savory Beef Short Ribs**

8 Beef Short Ribs, about 5 lbs, silver skin removed	1 (8 oz package) finely diced mushrooms
2 Tbsp. TNG® Savory Beef Rub	2 cans (14 oz) beef broth
¼ cup olive oil	1 can (10 oz) French onion soup
1 large onion, about 10 oz, diced	1 tsp. tarragon
4 cups celery, large diced	2 cups dry red wine
2 large carrots, large diced	1 Tbsp. brown sugar
2 Tbsp. fresh garlic, minced	Fresh rosemary springs
2 Tbsp. tomato paste	Fresh thyme springs

Preheat the oven to 400° F.

Allow the ribs to come to room temperature. Place the short ribs on a sheet pan, sprinkle both sides with Savory Beef Rub, and roast for 15 minutes. Remove from the oven. Reduce the oven temperature to 300° F.

Heat the olive oil in a large Dutch oven (on the stove top) add onion, celery, mushrooms, carrots and cook over medium-low heat for 15 minutes, stirring occasionally. Add the garlic and tarragon cook for another 2 minutes. Add the tomato paste and wine bring to a boil and cook over high heat until the liquid is reduced by half, about 10 minutes. Tie the rosemary and thyme together with kitchen twine and add to the pot.

Add brown sugar, beef stock and onion soup to the Dutch oven. Stir and bring to a simmer over high heat and Place the roasted ribs on top of the vegetables, cover the Dutch oven and bake for 2 hours in the oven or until the meat is very tender.

Carefully remove the short ribs from the pot and set aside. Discard the herb sprigs and skim the excess fat. Put the ribs back into the pot and re-heat through. Serve with the vegetables and sauce.