

Oven Stew Short Ribs

Recipe from the kitchen of Florence Harting, Dayton, Washington

Serves 6

Ingredients

- 2 lbs. boned short ribs or round steak
- 1 can small onions
- 1 can small new potatoes
- 4 carrots, sliced
- Flour
- Salt, pepper, paprika
- Garlic salt and Worcestershire sauce (optional)
- Fat (for braising)
- Water (as needed)

Instructions

1. Cut beef into small pieces and roll in flour.
2. Braise meat in a small amount of fat. Transfer to a baking dish.
3. Add flour to the fat remaining in the braising pan. Add the liquid from the canned onions and potatoes to make a gravy. Add some water if necessary.
4. Pour gravy over the beef. Cover and bake at 325°F for 2 1/2 hours.
5. Add the whole canned onions, whole canned potatoes, and sliced carrots. Season with salt, pepper, paprika, and optionally garlic salt and Worcestershire sauce.
6. Bake 1 hour longer.

OVEN STEW SHORT RIBS

By Florence Harting, Dayton, Washington, Past President of State Cow Belles Association and wife of John Harting, a former Columbia County Cattleman of the Year.

2 lbs. boned short ribs
or round steak

1 can small onions

1 can small new potatoes

4 carrots

Flour, salt, pepper, paprika
(garlic salt and Worcestershire
sauce optional)

Cut beef in small pieces, roll in flour, and braise meat in small amount of fat. Put in baking dish. Add flour to fat in braising pan, adding liquid of onions and potatoes to make gravy.



RECOMMENDED BY THE WASHINGTON COW BELLES
Compliments of the WASHINGTON CATTLEMEN'S ASS'N.

(See other side)

OVEN STEW SHORT RIBS

Some water may be necessary. Pour gravy over beef. Cover and bake 2½ hours at 325° F. Add whole canned onions and potatoes and sliced carrots. Season. Bake 1 hour longer. Serves six.

(I like to bone some of the short ribs and freeze pieces cut in cubes for stew.)

Short ribs are among the many Thrifty Beef Buys. You can easily bone them out yourself and save money. They can be used many different ways.