



Molasses Braised Short Ribs

Serves 6

6 short ribs
2 carrots
2 stalks bunch celery
4 garlic cloves
2 bay leaves
1/4 cup black peppercorns
1/2 bunch parsley stems
1 kitchen spoon of tomato paste
2 onions
1 gallon Veal Demi-Glace
Water to cover
1 cup molasses

Preheat Oven to 350

Season ribs with salt and pepper.

Sear until golden brown, both sides.

Place in a 6-inch hotel pan with all of the ingredients **except molasses**.

Put in oven for 4 hours. The last 20 minutes of cooking, add molasses to the hotel pan.

Let cool in liquid.

Take ribs out carefully. Strain sauce.

Reduce sauce to nappe.