



Mississippi Beef Short Ribs

Savannah · 30/09/2024



Prep Time

3 hrs 5 mins

Difficult

Medium

Servings

8

Description

This Mississippi short ribs recipe is a version of Mississippi pot roast. To explain the internet recently went wild for a delicious Mississippi pot roast in which beef is braised in a slow cooker with butter, pepperoncini, and packets of powdered au jus, gravy, and ranch dressing. Assuming that MSG from the latter two ingredients led to all the rage, I decided to mimic the flavors using seasonings I made from scratch and boneless short ribs. It came out well, especially when served over mashed potatoes with a garnish of parsley.

Ingredients

— 1 teaspoon kosher salt - 1 teaspoon garlic powder - 1 teaspoon onion powder - 1 teaspoon freshly ground black pepper - 1 teaspoon dried dill weed - ½ teaspoon dried rosemary - ½ teaspoon dried thyme - 2 tablespoons finely grated Parmigiano-Reggiano cheese - 2 ½ pounds boneless beef short ribs - salt and freshly ground black pepper to taste - 1 pinch cayenne pepper - 1 tablespoon olive oil - 1 large onion

— sliced - ½ cup sliced fresh mushrooms - 1 tablespoon all-purpose flour - ½ cup chicken broth - 1 tablespoon soy sauce - ½ teaspoon Worcestershire sauce - 6 whole pepperoncini peppers - ¼ cup unsalted butter

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Mix together kosher salt
2. garlic powder
3. onion powder
4. pepper
5. dill
6. rosemary
7. thyme
8. and Parmesan cheese in a small bowl. Set aside. Season short ribs with salt
9. pepper
10. and cayenne. Heat oil in a pan over high heat. Add short ribs and sear until well browned
11. 3 to 5 minutes per side. Transfer beef to a baking dish and sprinkle seasoning mixture evenly over beef. Reduce heat to medium-high and add onion and mushrooms to the pan. Season with salt. Sauté until mushrooms are golden brown
12. about 5 minutes. Sprinkle flour over onion and mushrooms. Stir to coat and cook for 2 minutes. Pour in chicken broth
13. soy sauce
14. and Worcestershire sauce. Stir and bring to a boil; remove from heat. Pour mixture over beef and cover with pepperoncini. Place butter on top. Cover baking dish with foil. Bake in the preheated oven until meat is fork-tender and falls apart easily
15. about 2 1/2 hours. Spoon sauce from the bottom of the pan onto beef to serve. Skim off excess fat as desired. Chef John Chef's Notes The pieces of short rib I used
16. which were really just neatly cut pieces of super-marbled chuck
17. were nice and thick. If yours aren't thick
18. you'll have to adjust the cooking time. The original recipe calls for a few whole pepperoncini
19. which in hindsight
20. probably would have worked out better. I used 1/3 cup of sliced peppers
21. and their intense briny taste almost made this seem too salty. So
22. as I said in the video
23. if you do use the sliced ones
24. be careful not to overdo it.