



Quick Short Rib Stew

Jacob · 28/09/2024



Prep Time

1 hr 25 mins

Difficult

Medium

Servings

6

Description

Delicious tender short ribs combined with a very tasty accompanying stew Simple ingredients and a great taste

Ingredients

- - ½ cup all-purpose flour for coating - 4 pounds beef short ribs - 2 tablespoons canola oil - 1 cup hot water - 2 cubes beef bouillon - 1 (28 ounce) can diced or stewed tomatoes - 6 medium carrots
- peeled and sliced - 2 medium onions
- chopped - 2 cloves garlic
- thinly sliced - 6 medium potatoes
- peeled and cubed - 1 cup water - 3 tablespoons all-purpose flour - 1 (15 ounce) can peas
- with liquid - Salt and pepper to taste

Instructions

1. Heat a large skillet over medium-high heat. Place 1/2 cup flour in a resealable plastic bag or large bowl; add ribs and toss until completely coated. Pour oil into the preheated pan; heat until shimmering. Shake any excess flour off ribs
2. then add to hot oil. Cook until brown on all sides
3. about 10 minutes. While ribs are browning
4. stir together 1 cup hot water and bouillon cubes in a pressure cooker until dissolved. Use tongs to remove ribs from the skillet to the pressure cooker. Seal according to manufacturer's directions and cook for 25 minutes. Release pressure and open the cooker according to manufacturer's directions. Pour in canned tomatoes
5. carrots
6. onions
7. and garlic. Simmer
8. uncovered
9. until vegetables are tender
10. about 20 minutes. Meanwhile
11. place potatoes in a large pot and cover with water by 1 inch. Bring to a boil and cook until tender
12. about 20 minutes. Remove ribs to a serving platter. Stir together 1 cup water and 3 tablespoons flour in a liquid measure. Stir into vegetables in the pressure cooker and cook until sauce thickens
13. about 5 minutes. Drain cooked potatoes and add to stew along with peas. Cook until warmed through
14. then season with salt and pepper.