



Total Time  
**210 MIN.**

Serving Size  
**1 PORTION**

Difficulty  
**EASY**

Meaty and satisfying, these slow-cooked short ribs are served falling off the bone in a rich beer and French onion sauce.

Yields  
**12**

**INGREDIENTS**

**WEIGHT**

**MEASURE**

meaty beef short ribs ((about 6 lb/3 kg)		
salt and pepper, each	1 tsp	5 mL
canola oil	2 tbsp	30 mL
unsalted butter	2 tbsp	30 mL
onions, diced		
celery, chopped	4 stalks	4 stalks
garlic, halved	12 cloves	12 cloves
finely chopped rosemary	2 tbsp	30 mL
all-purpose flour	1 cup	80 mL
Guinness	2 cups	500 mL
<i>Campbell's</i> ® Signature Condensed French Onion	1 tub (2 lb)	1 tub(905g)
grainy mustard	2 tbsp	30 mL
brown sugar	2 tbsp	30 mL
yellow-fleshed potatoes, peeled and cut into chunks	4 lb	2 kg
unsalted butter, at room temperature, cut into cubes	1 cup	60 mL
milk, heated	1 cups	300 mL
salt and pepper, each	1 tsp	2 mL
ground nutmeg	1 tsp	1 mL
prepared horseradish	1 cup	60 mL
chopped fresh chives	1 cup	60 mL
35% whipping cream, warmed	3 cup	175 mL
finely chopped fresh chives	3 tbsp	45 mL



**TIP**

Short Ribs: Reheat one portion of short ribs with 1 cup (250 mL) sauce in saucepan set over medium heat for about 10 minutes or until simmering and heated through. Horseradish and Chives Mashed Potatoes: Reheat 2/3 cup (150 mL) mashed potatoes in microwave oven. Stir in 1 tbsp (15 mL) cream. Serve short ribs over mashed potatoes. Garnish with 1 tsp (5 mL) chives.

Horseradish and Chives Mashed Potatoes: Reheat 2/3 cup (150 mL/7.4 oz) mashed potatoes in microwave oven. Stir in 1 tbsp (15 mL/0.1 oz) cream.

Serve short ribs over mashed potatoes. Garnish with 1 tsp (5 mL) chives.



### INSTRUCTIONS

1. Preheat oven to 325°F (170°C). Meanwhile, season short ribs with salt and pepper. Heat oil and butter in large rondeau set over medium heat; cook short ribs for about 10 minutes until browned all over. Transfer to full hotel pan (4 inches/10 cm deep).
2. Add onions, celery, garlic and rosemary to rondeau; cook over medium heat for about 5 minutes or until starting to soften. Sprinkle flour over top; cook for 5 minutes. Stir in beer; bring to boil. Reduce heat to medium; simmer for 10 minutes. Stir in soup; bring to boil. Pour over short ribs. Cover with foil. Roast in oven for 2 1/2 to 3 hours or until meat is very tender. Stir in mustard and brown sugar. (Makes 12 cups/2.85 L sauce.)
3. In stock pot of boiling salted water, cook potatoes for about 20 minutes or until fork-tender. Drain. Pass through ricer back into pot set over low heat. Stir in butter and pour in milk. Mash until smooth. Stir in salt, pepper and nutmeg. Stir in horseradish and chives.