Mulled Short Ribs

INGREDIENTS:

- 4-5 Short Ribs (3 oz each)
- 3 Tbsp F+F Small Batch Vermont Maple Syrup
- 4 Tbsp Tomato Paste
- 3 sprigs of Thyme
- 3 sprigs of Rosemary
- 4-5 Tbsp Parsley
- Olive Oil
- Salt & Pepper
- Butter
- 5 Carrots
- 1 Yellow Onion
- 4 Celery Stems
- 5 Cloves of Garlic, minced
- 6-8 c Chicken or Beef Stock
- 1 c Red Wine
- ¼ c Brown Sugar
- 5 Tbsp F+F Mulling Spice Blend
- Cheesecloth, as needed

DIRECTIONS:

1. Stir together F+F Small Batch Vermont Maple Syrup, tomato paste & chopped herbs in a bowl. Slowly mix in olive oil until it comes together & forms a paste.
2. Season the short ribs with salt & pepper, then rub the maple syrup tomato paste mixture onto the short ribs.
3. Sear seasoned meat in a Dutch oven. Flip on both sides.
4. Once seared, remove from pan & set aside. Your meat should not be fully cooked, just seared with nice color on either side.
5. Peel carrots & chop up into large pieces (3-4 large pieces depending on size & width of carrots). Chop the onion & celery into large chunks, as well.
6. Add veggies to the same pot & lightly sautée with a bit of oil, butter or a couple tablespoons of broth to deglaze the brown bits left by the meat.
7. Once lightly sautéed, add in garlic, red wine & brown sugar and stir well.
8. Return the seared & rested short ribs to the pot, as well as any drippings that may have occurred while resting.
9. Cover the short ribs with broth until all meat is just covered.
10. Create a sachet by cutting a 5-6 inch square of double-layered cheesecloth. Fill with 5 tablespoons of F+F Mulling Spice Blend. Bring together the 4 corners of the cheesecloth sachet & tie with bakers' string, so that the spices are fully contained.
11. Add mulling spice sachet to the pot, put lid on top & place in the oven at 300°F for 4-6 hours. Cooking time will depend on size and fat ratio in the short ribs. Add broth while cooking, if too much of the broth has evaporated & the ribs are no longer submerged. Check for desired constancy with a fork. Once it falls apart to touch, it is finished.

Enjoy!