

Mini Short Ribs with Potatoes & Shallots

Recipe By Shulamith Betesh



Cooking and Prep:  2
h 45 m

Serves:  6

No Allergens

Preference: Meat

Difficulty: Easy

Occasion: Rosh Hashanah

Diet: Gluten Free, Sugar Free

Source: Whisk by Ami

Magazine

Ingredients (10)

Main ingredients

- 3 pounds assorted mini potatoes, unpeeled, cut in halves or thirds
- 3 pounds short ribs, cut in half (ask the butcher to do it for you)
- 1/2 red onion, diced
- 2 shallots, diced
- 5 garlic cloves, chopped or 5 cubes [Gefen Frozen Garlic](#)

- salt to taste
 - 1 tablespoon Montreal steak seasoning
 - 1 teaspoon Gefen Paprika
 - 1/4 cup orange juice
 - 1/4 cup oil
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Start Cooking

For the ribs

1. Preheat oven to 300°F.
2. In a large roaster, add potatoes. Top with short ribs. Sprinkle onion, shallots, and garlic on top of potatoes and ribs. Add salt, steak seasoning, and paprika. Add orange juice and oil, tossing so the meat and all potatoes are well-coated.
3. To prevent sticking, right before baking, add some water to just cover the bottom of the pan.
4. Cover and cook for 2 ½ hours.
5. For any meat that cooks for a long time, always check after 2 hours. If needed, cook an additional hour. Every oven is different.