

# Braised Short Rib Pie with Cipollini Onions

Recipe By Victoria Dwek



Cooking and Prep:  3  
h 35 m

Serves:  4

Contains:   

Preference: Meat

Difficulty: Medium

Occasion: Sukkot

Source: Whisk by Ami  
Magazine

Earlier this year, I mentioned that I like the concept of chicken pot pie, but don't like the peas and carrots that usually accompany the classic version. Well, I finally found a version I like. This one is adapted from a version of Martha Stewart's that uses beef instead of chicken. It's both classier and manlier than the classic: a hot, wintery present that you just want to rip open and dig into. Use smaller ramekins if you're going to be serving it as an appetizer, or large ones as a main. Making a double batch? You don't have to double the amount of cooking liquid.

## Ingredients (10)

### Main ingredients

- 1 tablespoon oil
- 2 pounds short ribs
- salt to taste
- pepper to taste

- 1 sweet onion, sliced into rings
  - 1 (12-ounce) bottle Guinness beer
  - 2 cups beef stock
  - 1/2 pound cipollini onions, peeled
  - 4 squares [Gefen Puff Pastry Sheets](#)
  - egg wash
- 

## Start Cooking

### Prepare the Short Rib Pie

1. Preheat oven to 300 degrees Fahrenheit. Heat oil in a roasting pan or Dutch oven over medium heat. Season ribs with salt and pepper. Add ribs to the pan and sear until browned on all sides. Remove ribs and set aside. Add sweet onion to the pan and cook until translucent, about five to seven minutes.
2. Add ribs back to the pan. Pour Guinness and beef stock on top and bring to a simmer. Cover and transfer to oven. Bake for two hours. Remove from oven and add cipollini onions. Return to oven and bake for one additional hour. Remove from oven and shred meat using two forks. Season with additional salt and pepper.
3. Raise oven temperature to 350 degrees Fahrenheit. Place ramekins on a baking sheet. Using a slotted spoon, spoon filling into ramekins. Cover with a sheet of puff pastry. Using a pastry brush, brush egg wash over puff pastry. Bake until pastry is golden and puffy, about 20-24 minutes.