



CRANBERRY SHORT RIBS

by Robin Corey

INGREDIENTS

- 3 lb **Heartstone Farm 100% Grass-fed Short Ribs**
- 1 1/2 tsp salt
- 1/2 tsp pepper
- 1 tbsp Worcestershire Sauce
- 1/2 tsp parsley
- 1/2 tsp thyme
- 1/4 tsp garlic
- 2 cups cranberry juice
- 1/2 cup beef stock
- 1 large dried onion
- 1 cup cranberries

PREPARATION: 20 MIN

COOKING: 4 1/2 HOURS

READY IN: 5 HOURS

*Cranberries - with all of their health benefits - shouldn't be just a Thanksgiving staple. Robin's recipe combines our hearty short ribs with cranberries - a true New England sourced dinner. Delicious! - **FARMER DAN***

DIRECTIONS

1. Brown ribs in a fry pan on all sides and then arrange in a Crockpot or oven roaster
2. Combine the other ingredients and pour over the ribs
3. Cook the ribs on medium heat for 4 1/2 hours or until tender

HEARTSTONE FARM RECIPES