

Dilled Short Ribs in Carrot Gravy

Recipe Cookbook: Tupperware Recipes

Prep Time: 10 minutes

Cooking time: 2 hours

INGREDIENTS:

| | |
|---------------------------------------|--------------------------------|
| 8 beef short ribs, about 3 1/2 pounds | 1 lb carrots, shredded |
| 2 onions, sliced | 1/4 C fresh dill weed, chopped |
| 1/4 tsp salt | 1/4 tsp pepper |

DIRECTIONS:

1. In a large saucepan, over medium heat, in batches, brown ribs on all sides.
2. Return all ribs in 1 layer to saucepan. Add water to just cover ribs, then add carrots, onion, dill weed, salt & pepper. Bring to a boil; reduce heat & simmer, partially covered, about 1 1/2 hours till meat is very tender. Add water as needed to keep ribs covered during cooking. (CAN be served immediately; to wait, see following:)
3. Cool slightly. Skim/discard fat from surface of sauce in pot. Divide ribs & sauce into 4 Rock 'N Serve™ Medium Shallow rectangular containers. Apply seals with rocker vents in closed position. Freeze up to 2 months or refrigerate up to 3 days.
4. To serve from freezer, for each container, rock vent to open. Defrost (30% power) 12-15 minutes, till sauce is stirrable & rib meat is somewhat softened - stir. Re-apply seal with vent open, then microwave on Medium High (70% power) 9-11 minutes, till mixture is heated through. To serve from refrigerator, rock vent to open. Microwave on Medium High (70% power) 12-16 minutes, till mixture is heated through.

Serves: 8