

Braised Short Ribs

PATRICIA SWENSON

This is a simplification of a braised short rib recipe with many more ingredients.

4 pounds Beef Short Ribs

1 teaspoon Salt

½ teaspoon Black Pepper

1½ teaspoons Olive Oil

1 Onion, thinly sliced (in half moons)

1 teaspoon minced Garlic Cloves

1 cup Beef broth

Set pot to Sauté. Sprinkle ribs with salt and pepper. When pot says HOT, heat olive oil. Sear ribs on all sides in inner pot and remove. Add onions and cook until translucent. Add garlic and cook for 1 more minute. Add a little broth and stir, scraping up browned bits from liner. When liner feels smooth, place ribs back into pot along with any accumulated juices. Lock cover into place and seal steam nozzle.

Set to meat/stew setting or set manually for 35 minutes.

Natural Pressure Release pressure for 10-15 minutes then quick release remaining pressure.