**Decadent Short Ribs w/Mashed Potatoes**

Submitted by Anna Maria Freeman

Beef Short Ribs

Serves 3 – 4

But can easily double to feed more. Which I recommend as it’s even better the next day!

This Short Rib Recipe is your ticket to make a weekday dinner in 30 minutes that will make your family pause in their busy schedule and sit down at the table. Decadent Short Ribs with Carrots, mashed potatoes, and a quick pan gravy. This will make your family say…..Oh Yea!

**Pressure Cooker Short Ribs & Carrots with garlic mashed potatoes:**

**Recipe:**

**For the short ribs**

* Newman’s Italian Dressing
* 1 package (about 6) Marinated boneless Short Ribs
* 1 carton Good quality beef stock
* 1 Onion (cubed)
* 3 cloves of Garlic (finely chopped)
* 3 handfuls of baby Carrots
* 1 Tbl corn starch (with 1 Tbl of the butter)

**For the potatoes**

* 3 golden russet potatoes
* ¼ of the cube Butter (plus the 1 Tbl used for the short ribs)
* Cream

**Marinate the short ribs the night before:**

1 pound boneless short ribs placed in a bowl, bag, or whatever you like to do your marinating in.

½ bottle of Newman’s Italian dressing. You can really use any Italian dressing, but this is my favorite. And I love that the profits go to charity.

Let the ribs marinate overnight. Let’s dream about dinner!

The next day, as your looking at a full evening of soccer practice, dance practice, homework, and . . . . . Set that timer:

* Preheat pressure cooker.
* Sear short ribs in cooker.
* Add onion and garlic to short ribs, and cook until fragrant (about 3 minutes)
* Add 1 carton of good beef stock to the seared ribs
* Add carrots (Just throw them in there, we are on a time limit)
* Set the pressure to low and cook for 10 – 12 minutes
* When the timer goes off, quickly release the steam and let the ribs soak in the amazing stock as the meat rests.

Make those Potatoes; you know how to do this!

* Meanwhile peel, cube and boil the potatoes. Peel and chop fast! And don’t use instant potatoes your worth the real thing (boo instant)
* In a small saucepan, add garlic and butter and allow to simmer on low for 3 – 5 minutes. This takes the place of having to roast the garlic for our garlic potatoes. (Yea shortcuts)
* Add the cream to the sauce pan and turn off the burner.
* Run the potatoes through a ricer (or if you don’t want to be fancy, just mash them).
* Slowly pour ½ the cream mixture into the potatoes. Stir gently, don’t make paste. Taste. Not bad but now add cream mixture salt and pepper until the potatoes make you dance around the room.

**Top everything off with a pan gravy:**

* Add butter and cornstarch (or flour, whatever you got) to a small frying pan. I do this early in the process; heck the ribs are only cooking for 12 minutes. This is our rue.
* Slowly Cook the rue until it becomes thick and a nice nutty brown color. Pull it off the burner and wait for the pressure cooker to call everyone into the kitchen.
* After releasing the pressure on the pressure cooker, add 1 cup of the juice from the short ribs. Stir frantically to avoid lumps and serve over the short ribs.