

Braised Short Ribs

6 tablespoons water

6 tablespoons olive or vegetable oil

4 tsp. Dijon mustard

4 tsp. cider or red wine vinegar

1 tablespoon dried rosemary, crushed

4 tsp. dried basil

4 tsp. dried thyme

$\frac{1}{4}$ tsp. pepper

6 to 8 boneless beef short ribs (about 1 $\frac{1}{2}$ pounds)

1 can tomato sauce

In a small bowl, combine water, 2 tablespoons oil, mustard, vinegar and seasonings; mix well. Place the ribs in a large resealable plastic bag or shallow glass container. Set aside half of the marinade. Pour remaining marinade over ribs; turn to coat. Cover and refrigerate for several hours. Drain, discarding marinade. Transfer ribs to a greased shallow 1 qt. baking dish. Combine tomato sauce and served marinade; pour over ribs. Cover and bake at 350 degrees for 1 $\frac{1}{2}$ hours or until the meat is tender. Yield: 2 servings

Cooks tip: You can always marinate them overnight so you can bake them in time for dinner.