



TASTING TABLE

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Sauerkraut and Short Rib Soup

Recipe adapted from Larry Bain

Makes 8 servings

- 1 tablespoon vegetable or extra-virgin olive oil
- 2 pounds beef short ribs
- 1 cup diced canned tomatoes
- 1 cup Scharffenberger sauerkraut, drained and rinsed
- 1/4 cup brown sugar
- 3 tablespoons hot sauce (optional)
- 2 bay leaves
- 1 teaspoon black pepper

1. In a large pot, heat the oil. Add the short ribs and brown on all sides (in batches, if necessary; don't crowd the pan). Add the remaining ingredients and enough water to cover. Bring to a boil, then reduce the heat and simmer until the short ribs are tender and the meat begins to fall off the bone, about 2 hours.

2. Remove the short ribs, pull the meat off the bones and chop into bite-size pieces. Return the meat to the soup, season to taste with salt, pepper and water, if necessary, and serve.

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