



## Beef Short Ribs Serves: 4-6

### Ingredients:

2 tablespoons olive oil  
4 pounds beef short ribs

Salt and freshly ground black pepper  
to taste

1 onion, chopped

1 rib celery, chopped

2 cloves garlic, minced

3 sprigs fresh thyme

1 bay leaf

½ cup white wine

1½ cups orange juice

2 tablespoons soy sauce

2 tablespoons chopped fresh chives

### Directions:

1. Press **“sear”**, set to 20 minutes, then press **“start/stop”**.
2. Add olive oil.
3. Season ribs with salt and pepper. Place in cooker.
4. Sear ribs for about 5 minutes per side, transfer to covered dish, set aside.
5. Add onions, celery, garlic, thyme and bay leaf and sauté for 3-4 minutes.
6. Pour wine in and deglaze any brown bits from the bottom. Continue to simmer.
7. Add orange juice, soy sauce and ribs.
8. Close lid and lock.
9. Press **“meat/stew”**, set timer to 25 minutes, then press **“start/stop”**.
10. Once finished, the pressure cooker will automatically go to the **“warm”** feature and the pressure will release naturally.
11. Carefully remove lid and transfer ribs to platter.
12. Press **“sear”**, then press **“start/stop”** to thicken gravy.
13. Once gravy has thickened, return ribs to pressure cooker and toss to coat well.
14. Press **“start/stop”** and garnish ribs with chives before serving.

**Tip:** Use chicken stock in place of white wine.