

Short Ribs in Horseradish Sauce

(makes 1 serving)

- Bonewerks Culinarte Braised Boneless Beef Short Ribs
- 1 tbsp. Sour Cream
- 2 tsp. Horseradish
- Salt and Black Pepper, to Taste
- 1 tsp. Finely Chopped Fresh Chives

HEAT Bonewerks Culinarte Braised Boneless Beef Short Ribs in bag for approximately 20 minutes. Cut bag; remove short ribs to a serving plate and keep warm.

POUR remaining sauce into a small saucepan; stir in sour cream and horseradish and bring to a simmer. Season to taste with salt and black pepper. Pour sauce over short ribs; sprinkle with fresh chives and serve.