

Chimichurri Baked Short Ribs with Potatoes

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Ingredients

1 strip of short ribs per person (basically flanken on the bone)
1 russet potato per person cut into 4 wedges
Chimichurri marinade

Chimichurri Marinade for 6

1/2 cup extra virgin olive oil
1/8 red wine vinegar
5 whole cloves of garlic minced
1 bunch chopped fresh parsley (discar stems)
1 tsp regular salt
1/2 tsp black pepper
2 tpsps crushed red pepper flakes
1 tbs oregano
1/8 cup cold water

Method

1. Preheat oven to 375.
2. Blend all marinade ingredients.
3. Place short ribs in pan.
4. Peel and cut each potato into 4 wedges, place around the meat.
5. Pour 3/4 of the marinade onto the meat and potatoes. Let sit 1/2 hour.
6. Bake uncovered 35 minutes at 375, then lower to 350 and bake another 45 minutes or till desired doneness. Delish!

