Short Rib Crostini

Short Ribs

1 lb . bone-in beef short ribs

1/2 teaspoon paprika

1 Tablespoon olive oil

6 cloves garlic, minced

1 medium carrot, cut into thick slices

1 stalk celery, sliced

2 sprigs fresh thyme

1/2 cup dry red wine

1 Tablespoon honey

1 Tablespoon balsamic vinegar

Salt and pepper

Crostini

twelve 1/2--thick slices baguette

1/4 cup olive oil

2 ounces blue cheese

2 ounces black cherry jam

fresh chives, chopped

Sprinkle short ribs with paprika and season with salt and pepper.

Heat olive oil in dutch oven.

Add short ribs and brown on all sides.

Remove from pot and set aside.

Add garlic, carrot, celery and thyme to the pot and cook 2 minutes.

Return the meat to the pan. Add wine.

Bring to boil and allow wine to cook 2-3 minutes.

Add honey, vinegar and enough water to submerge the ribs halfway.

Bring to a boil, reduce heat to a low simmer.

Cover and cook for approximately 2 hours, until the meat is tender.

Remove meat to a plate and shred with two forks.

Remove the vegetables and thyme from and discard.

Increase heat to high and reduce the liquids to a thin glaze.

Return the shredded meat to the pan and toss to coat.

Arrange the baguette slices on a baking sheet, drizzle with olive oil and sprinkle with salt and pepper.

Toast until lightly browned, 4-5 minutes.

Top each crostini with jam, cheese, short rib mixture and chopped chives.