



Braised Short Ribs

Beef

Prep Time: 45 minutes **Cook Time:** 3 1/2 hours **Total Time:** 4 hours, 15 minutes **Difficulty:** Medium **Servings:** 6

INGREDIENTS

- 1 x beef short ribs with bone
- 6 x boneless short ribs
- 2 x tablespoons of concentrated tomato paste
- 2 x sprigs of thyme
- 2 x sprigs of rosemary
- 1 x bay leaf
- 3 x ribs of celery, cut into 2" pieces
- 3 x medium carrots, cut into 2" pieces
- 1 x medium sweet onion
- 1 x 4 oz. package of gourmet blend mushrooms (mixed mushrooms: oyster, portobello, shiitake, white)
- 2 x cloves of garlic, sliced
- 1/2 bottle of red wine (Cabernet Sauvignon, Sirah, or Zinfandel work best)
- 1 x quart of beef broth
- 2 tablespoons of butter
- 1 x tablespoon of cooking oil (Canola, Safflower, or Peanut)

DIRECTIONS

Short ribs:

Make sure your short ribs sit out and come up to room temperature. Sprinkle with salt and pepper on both sides. Heat a Dutch Oven on medium-high heat with about 1 tbsp of oil. When the oil is hot, add about 1 tbsp of butter. As the butter begins to brown, place the short ribs in the pot to get a good brown. Leave in place for about 2-3 minutes. Flip the ribs and cook for another 3-4 minutes. Remove from pan and set aside.

Braising Liquid:

After you remove the short ribs, add 1 tbsp of butter to the pan. Once it begins to brown, add the onion, carrots, and celery and sprinkle heavily with kosher salt. Heat on medium-high heat for about 10-15 minutes, stirring occasionally (sweat the onion and begin browning). Add garlic. Stir occasionally and continue to cook for another 3-5 minutes. If the pan gets dry, add more butter or a small amount of water as needed. Then add the mushrooms, thyme, and rosemary and continue to cook for 3-5 minutes. Add 1/2 bottle of red wine and reduce by two-thirds. Add beef broth and bring to a simmer. Stir in tomato paste thoroughly and add bay leaf. Remove from heat and place short ribs and drippings into the pot, ensuring all ribs are submerged. Cover and place in the oven at 325 degrees for 3 1/2 hours.

Pan Sauce:

Strain about 1 cup of the braising liquid into a pan. Heat on high and reduce the liquid. When the liquid coats the back of a spoon, remove it from the heat and whisk in 1 tbsp of cold butter until it thickens.

NOTES

These are best served over mashed potatoes with the pan sauce spooned over the short ribs and potatoes. Great sides with this dish are [Oven Roasted Root Vegetables](#), green beans with toasted almond slices, or [Sage Carrots](#).

If time permits, make these the night before and place them in the refrigerator. About 1 1/2 hours before serving, remove it from the refrigerator, remove excess, solidified fat from the top, and then let it sit to begin coming up to room temperature. Then, place the Dutch oven into a 300-degree preheated oven for about 30 minutes or until heated thoroughly. This lets you easily remove excess fat from the dish, making for a better pan sauce.

Wine note: Use a wine that you would want to serve to guests. A higher quality wine makes a better braising liquid.

The short with the bone-in is for flavor. The quality of these short ribs tends to be low, but the bone adds to the flavor of the braising liquid.