

# BRAISED SHORT RIBS



## Ingredients

Servings: 6 to 8

- 5 pound bone-in beef short ribs, cut crosswise into 2-inch pieces
- Kosher salt and freshly ground black pepper
- 3 tablespoons vegetable oil
- 3 medium onions, chopped
- 3 medium carrots, peeled, chopped
- 2 celery stalks, chopped
- 3 tablespoons all-purpose flour
- 1 tablespoon tomato paste
- 1 bottle dry red wine
- 10 sprigs flat-leaf parsley
- 8 sprigs thyme
- 4 sprigs oregano
- 2 sprigs rosemary
- 2 fresh or dried bay leaves
- 1 head of garlic, halved crosswise
- 4 cups low-salt beef stock
- Mashed potatoes

- Heat the oven to 350 F.
- Season the ribs with salt and pepper. Heat the oil in a large (oven-proof) Dutch oven or deep frying pan over medium-high heat. Working in batches, brown the ribs on all sides, about 8 minutes per batch. Transfer the ribs to a plate. Pour off the drippings, reserving 3 tablespoons. Add the reserved drippings to the pan (discard the rest).
- Add the onions, carrots and celery to the drippings and cook over medium-high heat, stirring often, until the onions are browned, about 5 minutes.
- Sprinkle the flour over the onions and stir well. Add the tomato paste, cook, stirring constantly until well combined and deep red, 2 to 3 minutes.
- Stir in the wine, and then add the browned ribs with any accumulated juices. Bring to a boil; lower the heat to medium and simmer until the wine is reduced by 1/2, about 25 minutes.
- Add all of the herbs to the pot along with the garlic. Stir in the stock. Bring to a boil, cover and transfer to the oven.
- Cook the ribs until they are tender, about 2 to 2 1/2 hours. Transfer the ribs to a platter. Strain the sauce from the pot into a bowl. Remove the fat from the surface of the sauce and discard; season the sauce to taste with salt and pepper,
- Serve the ribs and sauce over the mashed potatoes.

## Side dishes

- Mashed Potatoes • Braised Swiss Chard

