



Braised in a wine sauce, these short ribs fall right off the bone. This dish is rich and full of flavor and is best served with egg noodles or mashed potatoes. Surprisingly easy to make, this hearty dish will warm you up inside during the early-year cold winter days.

Braised Short Ribs

Ingredients

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| 6 to 8 strips beef short ribs | 1/4 cup flour |
| 3 tablespoons olive oil | 1 cup dry red wine (like Malbec) |
| 1 cup leeks, chopped | 4 sprigs thyme |
| 1 cup onion, chopped | 1 teaspoon dry oregano |
| 2 tablespoons minced garlic | 1 teaspoon chopped parsley |
| 2 tablespoons minced celery | 2 tablespoons butter |
| 1 cup carrot, chopped | 3 cups stock |
| 1 tablespoon tomato paste | Kosher salt and pepper |
| 5 to 6 grape tomatoes | |

Instructions

Preheat your oven to 350°F. Cut the ribs into individual pieces and season them generously with salt and pepper. Toss them to coat. Place the flour in a metal mixing bowl or a large plastic freezer bag. Toss the ribs a few at a time to coat them completely with the flour.

Heat the oil in a large Dutch oven over medium-high heat. Working in batches, brown the coated ribs on all sides (approximately 3 to 4 minutes per side). The meat will not be cooked at this point. Transfer the browned short ribs to a plate and set them aside.

In the same pot, add the leeks, onion, garlic, carrots, and celery. Cook for 3 minutes to soften, stirring often. Add the thyme, oregano, and parsley and stir into the vegetables. Add the cherry tomatoes and cook for an additional 2 minutes. Add the wine and the paste. Reduce the wine by half (approximately 8 to 10 minutes). Once the wine has reduced, add the butter and melt it into the wine sauce.

Place the browned ribs on top of the sauce and add the stock. Bring to a boil and then transfer it to the oven. Cook until the ribs are tender and the sauce has thickened (approximately 2 hours). Once cooked, transfer the rib pieces into a serving bowl with a slotted spoon. If desired, strain the vegetables from the sauce. Serve over noodles or mashed potatoes.

Serves 4 to 6.