



WINE-BRAISED SHORT RIBS

BY CATHERINE NEVILLE

Yield: 4 servings

- 5 lbs bone-in beef short ribs (about 2.5 to 3 lbs meat)
- Salt and pepper
- Grapeseed oil
- 5 shallots, chopped
- 4 carrots, peeled, large dice
- 2 stalks celery, large dice
- 2 Tbsp tomato paste
- ½ bottle dry red wine
- 2 to 3 cups beef broth
- 3 sprigs rosemary
- 4 leaves sage
- 10 sprigs thyme
- 2 bay leaves
- 1 head of garlic, cut in half

| Preparation |

Preheat oven to 350 degrees. Salt and pepper short ribs. In a large Dutch oven, heat oil until shimmering and then brown the short ribs on all sides, working in batches to avoid crowding the pan. As the short ribs are finished, remove them to a plate.

Once short ribs are all nicely browned, add shallots, carrots and celery to the pot and sauté until tender, then add tomato paste, stirring until the tomato is caramelized. Deglaze pot with wine, stirring to get up any remaining fond (the brown bits with tons of flavor that are stuck on the bottom of the pot) and then stir in beef broth. Add in short ribs (along with any accumulated juices) and bring to a boil, then reduce heat to a strong simmer.

Tie rosemary, sage, parsley and thyme together with kitchen twine to make a bouquet garni and add to pot along with bay leaves and garlic. Allow short ribs to simmer for 5 minutes or so, then bring the heat back up to a boil, put on the lid and place the pot in the oven. Braise short ribs for about 2 hours, removing the lid about half-way through, until the meat is tender and falling off of the bones.

Spoon the short ribs onto a platter. Remove bay leaves and bouquet garni from the pot and fish out the garlic. Bring the sauce to a simmer over medium heat. Squeeze the garlic into the sauce and stir to incorporate. Skim fat off of the surface of the sauce and serve the ribs with sauce spooned over top as well as more on the side, along with buttered noodles.