

RED WINE BRAISED SHORT RIBS

ingredients:

- 3 pounds meaty short ribs
- Kosher salt and freshly cracked black pepper
- 3 tablespoons butter, divided
- 1 bottle full bodied red wine, such as Cabernet
- 4 cups low-sodium vegetable stock
- 4 cloves garlic, peeled and smashed
- 2 large carrots, peeled and cut into 2" pieces
- 2 medium yellow onions, peeled and quartered

directions:

1. Preheat oven to 325 degrees F.
2. Pat ribs dry with paper towels and season with salt and pepper on all sides.
3. Heat 2 tablespoons of butter in a large Dutch oven over medium-high heat. Add the ribs and brown on all sides. Transfer the ribs to a plate, then add the garlic and stir until softened but not brown, about 1 minute. Carefully pour in the wine, bring to a boil and cook until reduced to about 1 cup. Add the ribs and any juices they have released back to the pot along with the stock. Add the carrots and onions to the pot. Reduce the heat and bring to a simmer, then cover the pot and transfer it to the oven, to braise, until the meat easily falls off the bone, about 3 hours.
4. Transfer the ribs, carrots and onions to a plate and tent with foil to keep warm. Strain the braising liquid through a fine mesh sieve into a saucepan set over medium-high heat. Simmer the liquid, skimming fat as necessary, until thickened, about 10 minutes. Remove from the heat and whisk in the remaining 1 tablespoon of butter. Taste for seasoning and adjust, if necessary. Transfer the ribs and sauce to a serving dish and serve with mashed potatoes.

Enjoy!

