

BRAISED BONELESS SHORT RIBS

Total time: 2hrs 50 min

Servings 8

Ingredients:

2 teaspoons kosher salt
1 teaspoon fresh ground black pepper
3 ½ lbs. boneless beef short ribs, trimmed of excess fat
2 tablespoons vegetable oil
4 cups thinly sliced onions (2 large onions)
1 tablespoon tomato paste
6 medium garlic cloves, peeled
2 cups red wine
1 cup beef broth
4 large carrots, peeled and cut crosswise in 2-inch pieces
4 sprigs fresh thyme
1 bay leaf

Directions:

Place oven rack in upper-middle position and preheat to 300 degrees. Pat beef dry with paper towels. Stir together salt and pepper and sprinkle over beef. Heat 1 tbsp oil in Dutch oven until smoking. Add half of the beef and cook without moving, 4-6 minutes until well browned. Turn beef over and cook second side until well browned, another 4-6 minutes. If fat begins to smoke, reduce heat. Transfer beef to medium bowl. Repeat with remaining oil and beef.

Reduce heat to medium, add onion, and cook, stirring often, until softened and barely browned, 12-15 minutes. (If onions darken too quickly, add 1-2 tbsp water to pan.)

Add tomato paste and stir constantly until it browns on sides and bottom of pan, about 2 minutes. Add garlic and cook until fragrant, 30-60 seconds. Turn heat up to medium-high, add wine, and simmer, scraping up fond from sides and bottom. Simmer until reduced by half, 8-10 minutes. Add beef broth, carrots, thyme and bay leaf. Add beef and any juices in the bowl. Cover and bring to a simmer. Transfer to oven and cook 2 – 2 ½ hours, turning meat twice with tongs during cooking. When done, a fork will slip easily in and out of meat.