

**BRAISED BEEF SHORT RIBS**

*RECIPE BY EXECUTIVE CHEF JOSH THOMSEN*

MARINATING THE BEEF THE DAY BEFORE MAKES ALL THE DIFFERENCE!



**SERVES 6**

1 BOTTLE CABERNET SAUVIGNON  
2 TABLESPOONS OLIVE OIL  
6 PORTIONS BEEF SHORT RIBS,  
TRIMMED AND BONES REMOVED (10-  
12 OZ PER)  
1 CUP A.P FLOUR FOR DREDGING  
1 TABLESPOON KOSHER SALT  
1 TABLESPOON GROUND BLACK  
PEPPER  
5 CLOVES GARLIC, PEELED  
2 MEDIUM CARROTS, PEELED,  
TRIMMED, AND CUT INTO 1-INCH  
LENGTHS

2 STALKS CELERY, PEELED, TRIMMED,  
AND CUT INTO 1-INCH LENGTHS  
1 MEDIUM LEEK, WHITE AND LIGHT  
GREEN PARTS ONLY, COARSELY  
CHOPPED  
6 SPRIGS FLAT-LEAF PARSLEY  
2 SPRIGS THYME  
2 BAY LEAVES  
2 TABLESPOONS TOMATO PASTE  
1 QUART VEAL DEMI OR RICH BEEF  
BROTH  
2 QUARTS UNSALTED CHICKEN  
STOCK OR BROTH

**THE DAY BEFORE**

POUR THE WINE INTO A LARGE SAUCEPAN SET OVER MEDIUM HEAT. WHEN THE WINE IS HEATED, CAREFULLY SET IT AFLAME. LET THE FLAMES DIE OUT, REMOVE FROM THE HEAT AND COOL THE WINE.

WHEN WINE IS COLD PLACE RAW SHORT RIBS IN WINE AND LET MARINATE OVER NIGHT.

**THE DAY OF**

PRE-HEAT OVEN TO 350°F.

REMOVE SHORT RIBS FROM WINE, PAT DRY. SEASON THE RIBS ALL OVER WITH SALT AND PEPPER. THEN DUST THE RIBS WITH ABOUT 2 TABLESPOONS OF SEASONED FLOUR.

HEAT THE OIL IN A DUTCH OVEN OR LARGE CASSEROLE, LARGE ENOUGH TO HOLD THE 6 PORTIONS OF RIBS, OVER MEDIUM-HIGH HEAT. THEN WHEN THE OIL IS HOT, SLIP THE RIBS INTO THE POT AND SEAR FOR 4 TO 5 MINUTES ON EACH SIDE, UNTIL WELL BROWNED.

TRANSFER THE BROWNED RIBS TO A PLATE. REMOVE ALL BUT 1 TABLESPOON OF FAT FROM THE POT; LOWER THE HEAT TO MEDIUM, AND TOSS IN THE VEGETABLES AND HERBS. SAUTÉ THE VEGETABLES UNTIL LIGHTLY BROWNED, 5 TO 7 MINUTES, THEN STIR IN THE TOMATO PASTE AND COOK FOR 1 MINUTE TO BLEND.

ADD THE WINE, BROWNED RIBS, STOCK & DEMI. BRING TO A BOIL; COVER THE POT TIGHTLY, PUT INTO THE PRE-HEATED OVEN AND COOK UNTIL THE RIBS ARE TENDER ENOUGH TO BE EASILY PIERCED WITH A FORK, ABOUT 2 1/2 TO 3 HOURS. EVERY 30 MINUTES OR SO, LIFT THE LID AND SKIM AND DISCARD WHATEVER FAT MAY BE FLOATING ON THE SURFACE.

CAREFULLY REMOVE THE MEAT TO A PLATTER, COVER, AND KEEP WARM.

BOIL THE LIQUID UNTIL IT THICKENS AND REDUCES TO APPROXIMATELY 1 QUART. SEASON WITH SALT AND PEPPER AND PASS THROUGH A STRAINER; DISCARD THE SOLIDS.

TO PLATE: PLACE BRAISED SHORT RIB ON WARM PLATE AND POUR THE SAUCE OVER THE MEAT. SERVE WITH POTATOES & SEASONAL ROASTED VEGETABLES.

**ENJOY!!**