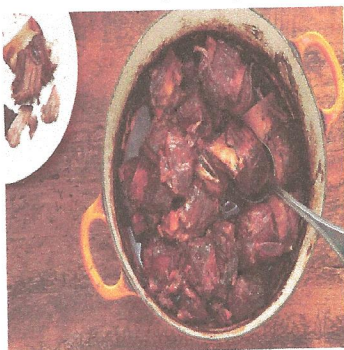


WELCOME TO BON APPÉTIT

bon appétit

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Shares

Red Wine-Braised Short Ribs

These short ribs are even better when they're allowed to sit overnight.

5/23/14 10:19 PM 10/10/14 10:19 PM 10/10/14 10:19 PM

INGREDIENTS

5 pounds bone-in beef short ribs,
cut crosswise into 2' pieces

Kosher salt and freshly ground
black pepper

3 tablespoons vegetable oil

3 medium onions, chopped

3 medium carrots, peeled,
chopped

2 celery stalks, chopped

3 tablespoons all-purpose flour

1 tablespoon tomato paste

1 750-ml bottle dry red wine
(preferably Cabernet Sauvignon)

PREPARATION

[View Step-by-Step Directions](#)

Preheat oven to 350°. Season short ribs with salt and pepper. Heat oil in a large Dutch oven in batches, brown short ribs on all sides, about 8 minutes per batch. Transfer short ribs to a platter. Reserve pot.

Add onions, carrots, and celery to pot and cook over medium-high heat, stirring often, until onions are softened. Add flour and tomato paste; cook, stirring constantly, until well combined and deep red, 2-3 minutes. Add all herbs to pot along with garlic. Stir in stock. Bring to a boil, cover, and transfer to oven.

Cook until short ribs are tender, 2-2 1/2 hours. Transfer short ribs to a platter. Strain sauce from surface of sauce and discard; season sauce to taste with salt and pepper. Serve in shallow bowls with ribs spooned over.

KEYWORDS

Beef Recipes, Dinner, Meat Recipes, Ribs Recipes

10 sprigs flat-leaf parsley

8 sprigs thyme

4 sprigs oregano

2 sprigs rosemary

2 fresh or dried bay leaves

1 head of garlic, halved crosswise

4 cups low-salt beef stock

RECIPE BY Jenny Rosenstrach, Andy Ward

PHOTOGRAPH BY Christopher Testani

NUTRITIONAL INFORMATION

One serving contains: **Calories (kcal) 566.1 %Calories from Fat 53.5 Fat (g) 33.8 Saturated Fat (g) 11.8 Cholesterol (mg) 131.8 Carbohydrates (g) 13.5 Dietary Fiber (g) 2.7 Total Sugars (g) 7.2 Net Carbs (g) 10.8 Protein (g) 48.2 Sodium (mg) 136.5**