Braised Short Ribs

NIBBLEDISH CONTRIBUTOR

Ingredients

- 2 lbs beef short ribs
- 1 cup dry red wine
- 1/2 cup vinegar
- 2 cloves garlic
- 1 stalk leek(chopped)
- 1/4 cup olive oil
- 1 TBS peanut butter
- 1 TBS butter
- 1 tsp cardamom
- 1 tsp cinnamon
- 1 tsp clove
- 1 tsp coriander
- 1 tsp cumin
- 1/2 tsp dried ginger
- 1/2 tea fennel seed
- 1/2 tsp red chipotle powder
- 1/2 tsp cayenne pepper

Instructions

This takes some time but it is well worth it! The spices are inspired by the cooking of a friend of mine from Nigeria.

1. Add olive oil to hot pan.
2. Combine spices and rub onto ribs.
3. Brown short ribs in olive oil.

4. Add garlic, leeks, wine and vinegar to pan.
5. Cover pan and place in 325 F oven.
6. Allow ribs to cook for at least 2 hours and they are fork tender.
7. Remove ribs from braising liquid.
8. Strain liquid and reduce over medium-low heat until it reaches the thickness you desire.
9. Pour reduced liquid over ribs and serve.