



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.

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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.