Braised Short Ribs in Vegetable Wine Sauce

NIBBLEDISH CONTRIBUTOR

Ingredients

6 Beef Short Rubs, fat trimmed
1 Cup Celery, chopped
1 Cup White Onions, chopped
1 Cup Carrots, chopped
1 Cup Leaks, chopped
1 Bottle Sweet Red Wine i.e. Bordeaux, Zinfandel
3 Cups Beef Stock/Broth
3 Tsp Brown Sugar
1 Tsp Cinnamon
Bundle Fresh Rosemary and Thyme
Olive Oil
Salt and Pepper
Steak Seasoning, unsalted

Instructions

Plan to cook these ahead of time as it takes 2-2.5hrs to braise the ribs but it's so worth the wait. They just come off the bone and the meat gets so tender you can eat it with a spoon

- Preheat oven to 400 degrees F
- Sprinkle short ribs with coarsely grind sea salt, pepper, and steak seasoning (unsalted)
- Cook in the oven in a large baking/cake pan until browned, about 10-15 minutes
- In the meantime, in a large pan add olive oil, celery, onions, carrots, and leaks and cook until tender. Stir constantly.
- Turn oven heat down to 300 degrees F and continue to heat the short ribs for another 15 minutes while the vegetable wine sauce is made

- Back to the pan, once the vegetables have cooked and are tender and just before they start to stick to the bottom of the pan, turn heat to high and add wine
- To reduce the wine sauce, cook on high as wine boils until there's little to no wine liquid left
- Then add beef broth, sugar, and cinnamon and bring to boil
- Bundle a few stems of rosemary and thyme, tie together with cooking string, and place into broth mixture
- Once it's brought to a boil, pour vegetable wine sauce over the short ribs (with tied vegetables)
- Cover pan with foil and turn heat to 400 degrees F
- Cook for about 2 hours until the meat is completely tender
- Remove each short rib and place on serving plate, spoon over the vegetables leaving the liquid

Serve with sourdough bread, corn bread, or mashed potatoes