

Matthews

Braised Beef Short Ribs

SERVES 4-6

Pair with 2020 Matthews Red Mountain Claret

INGREDIENTS

- 6 beef short ribs (bone in)
- Kosher salt and fresh ground black pepper to taste
- 2 tbsp olive oil
- 1 yellow onion, medium diced
- 2 carrots, peeled & medium diced
- 2 celery stalks, medium diced
- 4 cloves garlic, minced
- 2 cups Cabernet dominant red wine, e.g. any Matthews Claret
- 2 cups beef broth
- 2 tbsp tomato paste
- 2 sprigs fresh thyme
- 2 bay leaves
- 1 tbsp unsalted butter
- 3 tbsp chopped flat leaf parsley, for garnish

* Serve with roasted potatoes or Carolina rice and your favorite vegetables.

METHOD

- Preheat oven to 325 degrees.
- Season the short ribs liberally with kosher salt and fresh ground black pepper.
- Heat olive oil in a large Dutch oven or heavy bottomed lidded pot over medium high heat. Sear the ribs on all sides until evenly browned. Remove the ribs from the pot and place them on a plate to use later.
- In the same pot, add the diced onions, carrots, celery and minced garlic. Sauté until they begin to soften and become fragrant, about 5 minutes.
- Deglaze the pot by adding the red wine. Scrape the bottom with a wooden spoon to release the caramelized bits that are stuck.
- Stir in the beef broth, tomato paste, thyme, and bay leaves and bring to a simmer.
- Return the reserved beef short ribs to the pot. The liquid should cover the beef short ribs by two thirds. Cover with a tight-fitting lid and transfer to the oven.
- Braise the short ribs for 3 to 3 ½ hours, or until the meat is tender and easily pulls away from the bone. Check the ribs occasionally during the braise, and baste with the cooking liquid to keep moist.
- Once the ribs are done, remove the pot from the oven and carefully remove the ribs from the pot and place on a plate to rest. Discard the thyme and bay leaves, and skim any excess fat off the surface of the braising liquid.
- Place the pot back on the stove over medium high heat. Simmer the liquid until it thickens slightly, about 10 to 15 minutes. Whisk in the butter to add richness to the sauce.
- To serve, plate the beef short ribs and spoon the sauce over them. Garnish with chopped flat leaf parsley.

**Bon Appetit,
Chef Matthew Lederman**