



braised beef short ribs

This recipe is so simple, and yet so flavorful! It is simply our favorite way to cook short ribs. Classic recipes like this are considered classic for a reason. They usually come down to just few, simple, flavorful ingredients. We've added our own twist by adding Worcestershire to give a broader depth of flavor to the braising liquid without any additional work. Combine all of that with fresh rosemary and the smell in your house will make you mouth water!

Braising is a combination cooking method where you first sear the food with a dry heat and then slowly cook it for a long period of time in a wet heat — usually a braising liquid with a lid to trap in the heat. Tough cuts of meat that require long cooking times to reach a tender, pleasant texture are great candidates for braising. If you have ever used a slow cooker, you have most likely braised meat without even realizing it!

Ingredients:

- 8 bone-in short ribs (about 4 pounds)
- 1/2 teaspoon salt
- 1/2 teaspoon black pepper
- 3 tablespoons olive oil
- 1/2 cup diced white onion (or 1 teaspoon onion powder)
- 2 to 3 cloves minced garlic (or 1 teaspoon garlic powder)
- 1 cup beef broth
- 1 cup red wine (optional)
- 1/4 cup worcestershire sauce
- 1 sprig fresh rosemary

Preparation:

Preheat oven to 350 degrees Fahrenheit. Season all sides of the short ribs with salt and pepper. Heat a heavy, oven-safe pot (with lid, for later use) over high heat. Add in olive oil and allow to heat briefly. Sear short ribs in olive oil, about 1 minute per side, to render fat. Remove from pot and set aside.

Add in onion and saute 3 to 5 minutes, until softened. Add in garlic and saute 1 minute more. Pour in beef broth, red wine (if using) and Worcestershire sauce. Bring to a simmer. Return short ribs to pan. Place a rosemary sprig on top.

Cover with lid and transfer to preheated oven to braise for about 2.5 hours, until meat is tender and easily shredded with a fork. Be sure the lid is sitting properly to avoid having your liquids evaporate through steam escaping the pot.

Discard rosemary and serve hot with additional salt and pepper, to taste.

What To Do with The Braising Liquid

This braising liquid is too delicious to go to waste! Remove the meat and pour the juices into a sauce pan. Bring to a boil, reduce heat, and simmer until sauce reduces, about 15 minutes.

You can also make it into a gravy. Melt 2 tablespoons of butter in a saucepan. Add in 2 tablespoons of flour and whisk together into a paste. Slowly pour in strained juices and heat over medium-high heat until thickened. If your juices are straight from the oven and still piping hot this will only take a minute or two.