

RED WINE BRAISED SHORT RIBS

YIELDS: 8 SERVINGS | PREP TIME: 15 MINUTES | COOK TIME: 3 HOURS 30 MINUTES

DISH INSPIRATION

These Red Wine Braised Short Ribs are slow-cooked comfort food. Tender beef simmers in red wine, beef stock, and roasted garlic, creating a rich, velvety sauce—perfect for cozy evenings or special gatherings.

RECIPE NOTES

- Choose thick short ribs — *stay juicy and tender*
- Brown in batches — *adds flavor and prevents steaming*
- Don't peel garlic — *skins melt and mellow flavor*
- Deglaze with wine — *adds richness and depth*
- Low and slow — *makes ribs fork-tender*
- Serve with mashed potatoes or rice — *soaks up sauce*
- Garnish with green onions — *adds brightness and balance*

INGREDIENTS

- 2 tablespoons vegetable oil
- 4 pounds bone-in short ribs (at least 2 inches thick)
- 2 teaspoons salt, divided
- 2 teaspoons black pepper
- 2 heads garlic, halved crosswise
- 1 medium onion, chopped
- 4 ribs celery, chopped
- 3 carrots, peeled and chopped
- 2 tablespoons tomato paste
- ¾ bottle dry red wine
- 2 cups beef stock
- 4 sprigs fresh thyme
- 2 tablespoons green onions, thinly sliced (for garnish)
- Mashed potatoes or rice, for serving

INSTRUCTIONS

1. Preheat oven to 275°F. Heat oil in Dutch oven or large pot over medium heat; season ribs with salt and pepper.
2. Brown ribs in batches; transfer to a plate.
3. Add halved garlic; cook for 3 minutes.
4. Add onion, celery, and carrots; cook 5 minutes. Stir in tomato paste; cook for 2 minutes.
5. Pour in wine; simmer for 3 minutes. Add beef stock and thyme.
6. Return ribs to pot, making sure they're submerged. Cover and cook in oven for 3 hours.
7. Remove from oven; serve with mashed potatoes or rice. Garnish with green onions.

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