



RED WINE-BRAISED SHORT RIBS

6 SERVINGS

5 lb. bone-in beef short ribs, cut crosswise into 2" pieces	1 Tbsp. tomato paste
Kosher salt and freshly ground black pepper	1 750-ml bottle dry red wine (preferably Cabernet Sauvignon)
3 Tbsp. vegetable oil	10 sprigs flat-leaf parsley
3 medium onions, chopped	8 sprigs thyme
3 medium carrots, peeled, chopped	4 sprigs oregano
2 celery stalks, chopped	2 sprigs rosemary
3 Tbsp. all-purpose flour	2 fresh or dried bay leaves
	1 head of garlic, halved crosswise
	4 cups low-salt beef stock

► Preheat oven to 350°. Season short ribs with salt and pepper. Heat oil in a large Dutch oven over medium-high heat. Working in 2 batches, brown short ribs on all sides, about 8 minutes per batch. Transfer short ribs to a plate. Pour off all but 3 Tbsp. drippings from pot.

► Add onions, carrots, and celery to pot and cook over medium-high heat, stirring often, until onions are browned, about 5 minutes. Add flour and tomato paste; cook, stirring constantly, until well combined and deep red, 2-3 minutes. Stir in wine, then add short ribs with any accumulated juices. Bring to a boil; lower heat to medium and simmer until wine is reduced by half, about 25 minutes. Add all herbs to pot along with garlic. Stir in stock. Bring to a boil, cover, and transfer to oven.

► Cook until short ribs are tender, 2-2½ hours. Transfer short ribs to a platter. Strain sauce from pot into a measuring cup. Spoon fat from surface of sauce and discard; season sauce to taste with salt and pepper. Serve in shallow bowls over mashed potatoes with sauce spooned over.