



## RED WINE-BRAISED SHORT RIBS

6 SERVINGS

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| 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.