

Braised Short Ribs



- 8 beef short ribs*
- Kosher salt and pepper to taste
- 1/4 cup all-purpose flour
- 3-4 tablespoons olive oil
- 2 large onions, cubed
- 1 pound baby carrots
- 2 garlic cloves, minced
- 1 cup red wine**
- 4 cups beef broth (enough to almost cover ribs)

Directions

Salt and pepper ribs, then dredge in flour. Set aside.

Heat a large Dutch oven, on medium heat. Add olive oil. Brown ribs on all sides, about one minute per side. Remove ribs and set aside.



Add onions, and carrots, and sauté for 2 minutes, then add garlic, sauté 1 minute more. Pour in wine and scrape bottom of pan.

Add the ribs and any juices back into the Dutch oven, and pour broth over the ribs, almost completely covering them.

Put on the lid and place into a 300 degree oven. Cook for 3-1/2 hours. Ribs should be fork-tender and falling off the bone. Remove pan from oven and allow to sit for at least 20 minutes, lid on, before serving.



Serve over mashed potatoes, noodles, or rice.



*Can be made with boneless ribs if you prefer

**If you don't want to use wine, use beef broth.