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Braised Beef Ribs with Cranberries

7 or 8 – 4 to 5 inch beef short ribs
3 sprigs thyme, leaves removed
3 large garlic cloves, coarsely chopped
1 ½ cups fresh cranberries, rinsed
2 medium white onions, coarsely sliced
1 small fennel bulb, coarsely sliced
1 cup red wine
2 cups beef broth
Olive oil
1 Tbs. salt mixed with 1-teaspoon ground black pepper, ½
teaspoon cumin and ½ teaspoon dry sage

- Preheat oven to 325 degrees.
- Rinse and pat dry the ribs. Rub with the salt mixture.
- Coat the bottom of an ovenproof pan with olive oil.
- Add the ribs, in a single layer and brown evenly on all sides. Work in batches if necessary.
- Remove the ribs from the pan. Discard all but 1-tablespoon excess fat.
- Add the onion, fennel, thyme and garlic. Stir well and cook for 1 to 2 minutes.
- Add ½ of the red wine to the pan and deglaze it, scraping all the brown bits on the bottom.
- Add the cranberries and return the ribs to the pot.
- Add the rest of the wine and the broth.
- Bring to a boil. Cover and place in oven.
- Braise for 2 hours.
- Serve with mashed potatoes or polenta.