



Braised Beef Short Ribs

4 pounds bone-in beef short ribs
3 large carrots, peeled and quartered
1 large yellow onion, sliced
3 celery stalks, cut into 1-inch pieces
4 garlic cloves, peeled and smashed
4 sprigs thyme, leaves removed
1 tablespoon chopped celery leaves
4 cups beef stock
2 cups red wine
Olive oil
Salt & Pepper

- Preheat oven to 350 degrees.
- Rinse and pat dry ribs.
- Heat a large Dutch oven or ovenproof braising pan. Add olive oil.
- Season ribs generously with salt and pepper.
- Brown ribs evenly on all sides, making sure not to crowd pan.
- Remove browned ribs and discard excess fat.
- Add onions, celery and carrots to pan. Cook, stirring occasionally for 4 to 5 minutes, until veggies start browning.
- Pour a little beef stock into pan and deglaze it, making sure to remove all the yummy brown parts that stuck to the bottom.
- Add the thyme and celery leaves. Cook for 2 to 3 minutes, stirring occasionally.
- Add the rest of the broth and the wine.
- Bring pot to a boil. Cover and place in oven.
- Cook for 2 to 3 hours until meat is falling off of bones.
- Serve with mashed potatoes.