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Braised Short Ribs

Recipe courtesy Anne Burrell

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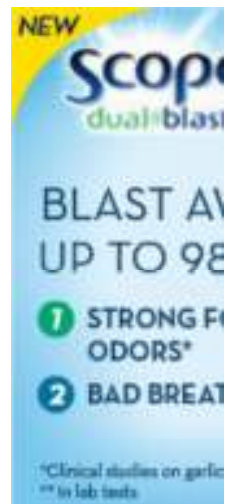
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1 Video | Photo: Braised Short Ribs Recipe

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Total Time:	3 hr 55 min
Prep	25 min
Cook	3 hr 30 min
Yield:	8 servings
Level:	Easy



Ingredients

- 6 bone-in short ribs (about 5 3/4 pounds)
- Kosher salt
- Extra-virgin olive oil
- 1 large Spanish onion, cut into 1/2-inch pieces
- 2 ribs celery, cut into 1/2-inch pieces
- 2 carrots, peeled, cut in 1/2 lengthwise, then cut into 1/2-inch pieces
- 2 cloves garlic, smashed
- 1 1/2 cups tomato paste
- 2 to 3 cups hearty red wine
- 2 cups water

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What's Hot

1 bunch fresh thyme, tied with kitchen string

2 bay leaves

Directions

Season each short rib generously with salt. Coat a pot large enough to accommodate all the meat and vegetables with olive oil and bring to a high heat. Add the short ribs to the pan and brown very well, about 2 to 3 minutes per side. Do not overcrowd pan. Cook in batches, if necessary.

Preheat the oven to 375 degrees F.

While the short ribs are browning, puree all the vegetables and garlic in the food processor until it forms a coarse paste. When the short ribs are very brown on all sides, remove them from the pan. Drain the fat, coat the bottom of same pan with fresh oil and add the pureed vegetables. Season the vegetables generously with salt and brown until they are very dark and a crud has formed on the bottom of the pan, approximately 5 to 7 minutes. Scrape the crud and let it reform. Scrape the crud again and add the tomato paste. Brown the tomato paste for 4 to 5 minutes. Add the wine and scrape the bottom of the pan. Lower the heat if things start to burn. Reduce the mixture by half.

Return the short ribs to the pan and add 2 cups water or until the water has just about covered the meat. Add the thyme bundle and bay leaves. Cover the pan and place in the preheated oven for 3 hours. Check periodically during the cooking process and add more water, if needed. Turn the ribs over halfway through the cooking time. Remove the lid during the last 20 minutes of cooking to let things get nice and brown and to let the sauce reduce. When done the meat should be very tender but not falling apart. Serve with the braising liquid.

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Rich, intense red wine

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By [kjg3000](#)
Greer, sc
on November 24, 2011

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Absolutely awesome! Tender meat, incredibly flavorful. Couldn't ask for better.

Saw some of the comments wondering what she meant by "crud" - maybe it's a Northeastern slang - I assume, and got - that the pureed veggies would form small caramelized brown bits or clumps along with the thinner brown stain. Was fantastic.

0 people found this review Helpful.
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By [spiceybeans_113...](#)
Las Vegas
on November 22, 2011

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Meat was so tender it almost fell off the bone. I made two changes I added some California Chiles to the tomato paste and used beer instead of wine. Came out great everyones mouth was watering while it baked.I love Anne and this was a rock star dish!!

1 people found this review Helpful.
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By [sarahmrn_13128419](#)
san diego, CA
on November 20, 2011

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I've made this dish twice for guests, and both times I got rave reviews. I didn't have a problem with the short ribs being fatty like some reviewers. I also, like some other reviewers, had no idea what she meant by crud, so I just made sure the vegetables were nice and brown and it was a great sauce at the end.

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