

Braised Short Ribs



Ingredients:

- 1.5-2 lbs bone-in short ribs
 - 2T canola oil
 - 1/2 white onion
 - 1 rib celery
 - 1 carrot
 - ½ head garlic
 - 2 cups red wine
 - 2 cups beef broth
- 1 sprig each rosemary and sage
 - 3 sprigs thyme
 - 2 bay leaves
 - 2T flour
- 3T tomato puree

Directions

1. Season the beef generously with salt and pepper. In a medium dutch oven, brown in oil on all sides. Remove and reserve
2. Dice onion, carrot, and celery. Saute over medium heat for 10 minutes.
3. Add tomato and flour and cook for 5 minutes
4. Add wine and deglaze the pan. Remove the top from the garlic head. Add garlic and herbs. Return beef and any juices. Bring to a boil and then cook at a strong simmer for 30 minutes uncovered.
5. Add beef broth and return to a boil. Cover and place in a 300° oven for 3 hours.
6. Remove beef and strain sauce. Serve beef over mashed potatoes and ladle sauce over it.