

Ingredients

- 8 beef short ribs (3-4 lb.)
- 1 cup flour
- 2 tbsp. avocado oil
- 1 1/2 cups sliced carrots
- 1 1/3 cup chopped onion
- 1 1/4 cups sliced celery
- 1 bottle (750ml) dry red wine
- 4 cups beef broth
- 1 bulb garlic with top cut off
- 5 thyme sprigs
- 2 rosemary sprigs
- ¼ cup black peppercorns
- ¼ cup packed brown sugar
- 1 tbsp. unsalted butter

Instructions

- 1.Heat oven to 350°F.
- 2.Season ribs with salt and pepper and coat with flour.
- 3.Heat oil in large pot over medium-high heat. Add ribs and cook until browned. Remove ribs from pot. Pour off fat.
- 4.Add carrots, onion and celery and cook 5 min.
- 5.Add wine, broth and brown sugar and heat to a boil, stirring to scrape up any browned bits from bottom of pot. Return ribs to pot and add garlic bulb, thyme, rosemary and peppercorns.
- 6.Cover and bake 2 1/2 hr. or until ribs are fork-tender.
- 7.Remove ribs. Strain sauce and return to pot. Cook until sauce is reduced by half, then stir in butter. Serve over ribs.

Marry Me Short Ribs



4 servings



2 hr. 45 min.

Do I have to strain the sauce?

Actually, you don't. But you do need to make sure you're not biting into whole peppercorns, so here's what to do instead:

Wrap the herbs and peppercorns in a cheesecloth bundle before cooking (*we call this a bouquet garni if you want to be fancy*). Then you can easily remove it with the ribs and garlic bulb after baking. Then, you can either reduce the sauce as is, or mash the veggies at the bottom first (the mashed veggies will give flavor and body to the sauce).

Any ideas for sides?

We love to serve these with mashed potatoes, but you can also just serve in bowls with chunks of crusty bread for dipping!

Nutrition (per serving)

Calories 1310, Total Fat 83 g, Carbs 59 g, Sugars 19 g, Protein 35 g, Sodium 1072 mg, Fiber 5 g

Inspired by recipe by @britacooks

