

Braised Short Ribs with Red Wine & Garlic Mash



Instructions:

1. Prep the Beef Ribs:

Season ribs generously with salt and pepper. Heat olive oil in a large Dutch oven over medium-high heat. Sear ribs until browned on all sides. Remove and set aside.

2. Build the Sauce:

In the same pot, sauté chopped onions until soft. Add garlic and cook 1 minute more. Stir in tomato paste and cook until dark red. Pour in red wine and scrape any brown bits. Simmer 5 minutes.

3. Braise:

Add beef broth, Worcestershire, thyme, bay leaf, and pearl onions. Return ribs to the pot, cover, and braise at 325°F (163°C) for 2.5–3 hours until tender. Optionally, thicken sauce with 1 tbsp flour stirred in during the last 15 minutes.

4. Make Garlic Mash:

Boil potatoes and garlic in salted water until fork-tender. Drain and mash with butter and warm milk/cream. Season with salt.

5. Serve:

Plate mashed potatoes first, then top with falling-off-the-bone short ribs and spoon generous amounts of sauce and onions over the top. Garnish with fresh thyme.

Ingredients:

For the Short Ribs:

3 lbs beef short ribs
Salt & black pepper (to taste)
2 tbsp olive oil
1 large onion, chopped
3 cloves garlic, minced
2 tbsp tomato paste
2 cups red wine (Cabernet or Merlot)
2 cups beef broth
1 tbsp Worcestershire sauce
1 tsp dried thyme or a few fresh sprigs
1 bay leaf
1 cup pearl onions or baby onions
1 tbsp flour (optional, for thickening)

For the Garlic Mashed Potatoes:

2 lbs Yukon gold potatoes, peeled and cubed
4 cloves garlic, peeled
1/2 cup unsalted butter
3/4 cup whole milk or cream
Salt to taste