

# Melt-in-Your-Mouth Beef Short Ribs



## Ingredients:

- 2–3 lbs beef short ribs
- Salt & pepper
- 1 tbsp olive oil
- 1 onion (sliced)
- 4 garlic cloves (minced)
- 2 cups beef broth
- 1 cup red wine (optional – sub with more broth)
- 2 tbsp tomato paste
- 2 sprigs thyme
- 2 sprigs rosemary
- 2 bay leaves

## Instructions:

### Season & Sear

Season short ribs generously with salt & pepper.  
In a hot pan, add olive oil and sear the ribs on all sides (3–4 mins per side).

### Flavor Base

Remove ribs. In the same pan, sauté onion & garlic until soft.  
Stir in tomato paste, cook for 1 min

### Braise It Slow

Add red wine to deglaze the pan (scrape up those brown bits). Let reduce by half.  
Pour in beef broth, add herbs.  
Return ribs to the pot, cover tightly.

### Oven Time

Braise at 325°F (163°C) for 2.5 to 3 hours, until tender.  
Remove ribs, strain the sauce, and reduce if needed. Spoon over ribs.