

Kosher Deli Recipes

Beef Short Ribs Recipe - One Pot Recipe



This Beef Short Ribs Recipe is relatively easy to prepare and make a fabulous main course for guests. You can easily increase the quantities listed in the recipe to accommodate a larger crowd. This is a one-pot recipe that can be made ahead of time and reheated, leaving your home with an appetizing aroma.

Ingredients:

- 10 beef short ribs (3-4 lbs.)
- Flour, to dredge ribs
- Salt and freshly ground black pepper, to taste
- 1/4 cup oil
- 2 cups onion, chopped
- 1 tbsp. chopped garlic (use the same or a bit more powdered garlic, if desired)
- 2 cups chopped carrots and celery, combined
- 2 tsp. dried thyme
- 1 cup beef or chicken stock

•1 cup red wine (substitute with more stock, if desired or if you want to be adventurous, beer!)

You will need a large, deep skillet or Dutch oven with a lid.

Lightly dredge the ribs in flour that has been seasoned with salt and pepper. Heat half of the oil in the skillet at medium-high and add the ribs. Brown the ribs on all sides, a few at a time, and set aside.

Heat remaining oil to medium and cook onions and garlic until onions are soft, not browned. After 4-5 minutes, stir in the carrots and celery. Heat for an additional 2-3 minutes.

Place the browned ribs on top of the vegetable mixture in the skillet. Add thyme, beef or chicken stock and wine. Bring to a light boil and then reduce heat to simmer. Cover and simmer on stove or in a 300 degree F oven for 1 1/2 hours, or until the meat is tender. Taste and add salt and pepper, as desired.

If you make this dish ahead of time, refrigerate overnight - remove fat that has risen, reheat and serve.

Beef Short Ribs Recipe serves: 4-6