JANE SMITH LIFESTYLE

Red Wine Braised Short Ribs

Prep: 20 min | Cook: 3 hr | Serves: 4



This is a special-occasion dinner, and the whole house smells wonderful all afternoon while it cooks. The short ribs braise low and slow in red wine until they're falling-apart tender.

Ingredients

- 3 lb bone-in short ribs
- 2 tbsp olive oil
- 1 onion, diced
- 2 carrots, diced
- 3 cloves garlic, minced
- 2 cups red wine
- 2 cups beef broth
- 2 tbsp tomato paste
- 2 sprigs fresh thyme
- 1 bay leaf
- Salt and pepper to taste

Directions

1. Preheat oven to 325°F. Season short ribs with salt and pepper. Sear in olive oil over high heat in a Dutch oven until browned on all sides; remove.
2. In the same pot, sauté onion and carrots until softened, about 5 minutes. Add garlic and tomato paste, cooking 1 minute.
3. Pour in red wine, scraping up browned bits, and simmer 2–3 minutes to reduce slightly.
4. Return short ribs to the pot, add beef broth, thyme, and bay leaf. Cover and braise in the oven 2.5–3

hours, until fork-tender.

5. Skim excess fat from the sauce and serve short ribs with the braising liquid spooned over.

Jane's Note

Don't rush the sear at the start — a deep brown crust on all sides of the short ribs is what builds so much of the sauce's flavor later on.

This is one of my favorite dinners for a special occasion at home, since it feels like something from a fine restaurant but really just needs a Dutch oven and a little patience.

Storage: Refrigerate in an airtight container for 3–4 days; reheat gently.

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