

Braised Beef Short-Ribs

SERVES: 8

INGREDIENTS:

6 pounds boneless beef short-ribs
8 slices bacon, chopped
2 large onions, quartered
3 stalks celery, quartered
3 carrots, sliced
8 cloves garlic, smashed
6 cups beef stock, bouillon or water
1 cup red wine
3 sprigs fresh thyme
6 leaves fresh basil
salt and pepper to taste



Pre-heat oven to 375 degrees F. Season short-ribs well using salt and pepper. In a 10-quart Dutch oven, brown bacon to render fat over medium-high heat. Do not burn. Remove crisp bacon and set aside. In the bacon fat brown short-ribs, taking care not to burn bacon fat. Once all the ribs are brown add onions, celery, carrots and garlic. Sauté 2-3 minutes to tenderize vegetables. Add beef stock and red wine. Bring to a rolling boil and reduce to simmer. Add cooked bacon, browned short-ribs, thyme and basil. Season stock with additional salt and pepper if necessary. Return the mixture to a rolling boil, cover and place in pre-heated oven. Cook 3 hours, checking for tenderness. When ribs are fork-tender, remove from stock and set aside. Reduce stock by half. When ready to serve, strain stock, return ribs to the pot along with the sauce and re-heat in pre-heated oven. Ribs may be prepared up to 3 days in advance and remain in the stock until ready to serve.

“For me, there is something comforting about slow braised cuts of meat. This is the perfect cold weather dish. I like to serve these rich, fork tender, short ribs over creamy grits or mashed potatoes.” Chef Jeremy Langlois