

Braised Short Ribs with Red Wine Sauce

2 1/2 - 3 hrs

4 Servings

Ingredients:

2lbs Beef Short Ribs

1 tsp vegetable oil

Salt & Pepper

10.5oz beef consommé

1 cup dry red wine

2 onions, quartered

4 minced garlic cloves

3 fresh thyme sprigs

1.5 cups sliced baby bella mushrooms

2 tbs butter

1/4 cup chopped shallots

1 tsp minced fresh thyme

2 tsp cornstarch dissolved in 1/2 cup red wine

1. Heat oil in large dutch oven or stock pot over medium heat until hot.

Brown beef short ribs on all sides. Add S & P as desired. Add broth, 1 cup wine, onions, garlic & thyme to stockpot - bring to boil. Reduce heat, cover and simmer 2-2.5hrs until meat is tender

2. After simmering, in large skillet, melt 1tbs butter over medium heat. Add mushrooms, shallots & minced thyme. Cook 5 mins, add 3/4 cup of stockpot liquid & cornstarch mixture. Bring boil, reduce heat, simmer 5 mins, stirring often. Remove skillet from heat, stir in 1 tbs butter. Serve over short ribs

Pairs nicely with roasted rosemary potatoes or truffle mashed potatoes and grilled vegetables