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## White Wine Braised Short Ribs

### Ingredients:

- 2lbs bone – in short ribs ( I had 4 pieces)
- 2 tbsp ghee ( or other high – heat cooking fat)
- 2 cups sliced yellow onion ( about ½ a softball sized onion)
- 1 cup sliced carrot (1 medium carrot)
- ¾ cup sliced celery (1 celery rib)
- ½ tsp dried thyme
- 1 bay leaf
- 1 cup white wine
- 1 cup beef stock ( I actually use beef bone broth, which can be easier to find)
- 1 tsp honey
- Kosher salt
- Black pepper



### Directions:

- Brown the short ribs in Ghee or cooking oil on all sides then set aside
- Chop the veggies
- Add ribs to bottom of slow cooker pot
- Next add veggies, wine, beef broth, thyme, bay leaves, salt and pepper
- Cover and cook on low for 8hrs
- Serve with green beans and over mash potatoes

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