



Red Wine-Braised Short Ribs

Succulent braised short ribs top our list of favorite winter comfort foods and this recipe is extra special. We top this with a handful of chopped lightly toasted pistachios as a finish!

Ingredients

5 pounds bone-in beef short ribs, cut crosswise into 2-inch pieces
Kosher salt and freshly ground black pepper
3 tablespoons vegetable oil
3 medium onions, chopped
3 medium carrots, peeled, chopped
2 celery stalks, chopped
3 tablespoons all-purpose flour

1 tablespoon tomato paste
1 750 ml bottle dry red wine (preferably Cabernet Sauvignon)
10 sprigs flat-leaf parsley
8 sprigs thyme
4 sprigs oregano
2 sprigs rosemary
2 fresh or dried bay leaves
1 head of garlic, halved crosswise
4 cups low-salt beef stock
½ cup Farm Fresh Nuts [Raw Shelled Pistachio Kernels](#) lightly toasted and rough chopped

Preparation

Preheat oven to 350°. Season short ribs with salt and pepper. Heat oil in a large Dutch oven over medium-high. Working in 2 batches, brown short ribs on all sides, about 8 minutes per batch. Transfer short ribs to a plate. Pour off all but 3 Tbsp. drippings from pot.

Add onions, carrots, and celery to pot and cook over medium-high heat, stirring often, until onions are browned, about 5 minutes. Add flour and tomato paste; cook, stirring constantly, until well combined and deep red, 2-3 minutes. Stir in wine, then add short ribs with any accumulated juices. Bring to a boil; lower heat to medium and simmer until wine is reduced by half, about 25 minutes. Add all herbs to pot along with garlic. Stir in stock. Bring to a boil, cover, and transfer to oven.

Cook until short ribs are tender, 2–2½ hours. Transfer short ribs to a platter. Strain sauce from pot into a measuring cup. Spoon fat from surface of sauce and discard; season sauce to taste with salt and pepper. Serve in shallow bowls over mashed potatoes with sauce spooned over.