

Chef Jeremy's Short Ribs Recipe

This recipe doubles easily if you need to make a larger batch.

Equipment Needed

- Dutch oven or stainless-steel pot with lid
- Small ladle – to skim off fat

Ingredients

- 1- 28 oz can of tomato sauce
- 3 tablespoons of fresh lemon juice
- 4 teaspoons of Worcestershire sauce
- 2 tablespoons of dried parsley
- 1 teaspoon of dried thyme
- 2 bay leaves (I sometimes use 3, depending on their size)
- 2 tablespoons of brown sugar (light or dark, either works)
- 2 teaspoons of Kosher salt
- 1 teaspoon of crushed red pepper flakes (optional, but recommended for flavor)
- 1 onion, cut into rings
- 3 lbs of short ribs, or 6 pieces with bone
- 4 to 6 ounces of red wine, preferably Cabernet Sauvignon

Method

1. Take the short ribs out of the refrigerator and let them rest at room temperature for at least 30 minutes to an hour before you begin cooking.
2. Season the short ribs generously with kosher salt. You may need a little extra. Allow the ribs to rest after seasoning.
3. Heat your stainless-steel pot or Dutch oven over medium-high heat. Sear the short ribs in two to three batches on all sides until browned.
4. Remove the short ribs from the pot and set aside.

5. Deglaze the pot with red wine, scraping up any bits stuck to the bottom and sides. Stir in the tomato sauce, lemon juice, and Worcestershire sauce. Add the parsley, thyme, bay leaves, brown sugar, and red pepper flakes. Combine the onions and seared short ribs, stirring everything together until the mixture comes to a boil.
6. Cover the pot with a lid, reduce the heat to medium-low, and simmer. Stir occasionally and skim any fat from the surface as it cooks. Continue simmering until the meat is tender, about 2 1/2 hours. Remove the bay leaves before serving. Taste and adjust seasoning as needed.

Alternative Cooking Method

If you prefer, you can finish cooking this dish in the oven instead of on the stove. Place the covered pot in a preheated oven at 350°F and cook for three hours. Skim off any fat at the end of cooking. You cannot Overcook these. The longer they cook, the more tender they will become. The only thing you need to be careful of is the Flavor intensity as the liquid reduces. So, if you want to cook them longer just keep checking on the sauce because the flavors will get stronger.

Serving Suggestion

- Serve the short ribs with mashed potatoes or any other root vegetable of your choice.

ENJOY,

Jeremy