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# Red Wine Braised Short Ribs

*Sendik's Fine Foods*

*Internet Address: Access our online cookbook at [www.sendiksfinefoods.com](http://www.sendiksfinefoods.com).*

Servings: 4

**3 pounds meaty short ribs**

**Kosher salt**

**black pepper, freshly cracked**

**3 tablespoons unsalted butter, divided**

**1 bottle full bodied red wine, such as Cabernet**

**4 cups low-sodium vegetable stock**

**4 cloves garlic, peeled and smashed**

Preheat oven to 325 degrees.

Pat ribs dry with paper towels and season with salt and pepper on all sides.

Heat 2 tablespoons of butter in a large dutch oven over medium-high heat. Add the ribs and brown on all sides.

Transfer the ribs to a plate, then add the garlic and stir until softened but not brown, about 1 minute.

Carefully pour in the wine, bring to a boil and cook until reduced to about 1 cup.

Add the ribs and any juices they have released back to the pot along with the stock.

Reduce and heat and bring to a simmer, then cover the pot and transfer it to the oven, to braise, until the meat easily falls off the bone. About 3 hours.

Transfer the ribs to a plate and tent with foil to keep warm.

Strain the braising liquid through a fine mesh sieve into a saucepan set over medium-high heat.

Simmer the liquid, skimming fat as necessary, until thickened, about 10 minutes.

Remove from the heat and whisk in the remaining 1 tablespoon of butter.

Taste for seasoning and adjust if necessary.

Transfer the ribs and sauce to a serving dish and enjoy.

**Beef/Veal Entrees**

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