

# Russell Bevan's Favorite Short Rib Recipe

Makes 6 Servings

## Ingredients

6 beef short ribs, trimmed of fat  
Kosher salt  
Freshly ground black pepper  
¼ cup good olive oil  
1 ½ cups chopped onion (about 2 onions)  
4 cups large-diced celery (about 6 large stalks)  
2 carrots, peeled and large-diced  
4 garlic cloves, minced  
2 tablespoons tomato paste  
1 bottle (750ml) dry red wine  
2 fresh rosemary sprigs  
4 fresh thyme sprigs  
2 bay leaves  
6 cups beef stock

## Directions

Preheat the oven to 400° F.

Place the short ribs on a sheet pan, sprinkle with salt and pepper, and roast for 15 minutes. Remove from the oven and reduce the oven temperature to 300° F.

While the ribs are baking, place a large Dutch oven-style pot on the stove and heat the olive oil on medium heat. Add onion, celery and carrots, and cook over medium-low heat for 20 minutes, stirring occasionally.

Add the garlic and cook for another 2 minutes. Add the tomato paste and wine, bring to a boil and cook over high heat until the liquid is reduced by half, about 10 minutes.

Add 1 tablespoon salt and 1 teaspoon pepper. Tie the rosemary and thyme together with kitchen twine and add to the pot with the bay leaves.

Place the roasted ribs on top of the vegetables in the pot and add the beef stock. Bring to a simmer over high heat.

Cover the pot and bake in the oven at 300° F for 2 hours or until the meat is very tender.

Remove the pot from the oven, and carefully remove the short ribs from the pot and set aside. Remove and discard the rosemary/thyme bundle and the bay leaves, then skim the excess fat.

Return the pot to the stove and cook the vegetables and sauce over medium heat for 20 minutes, until reduced. Put the ribs back into the pot and heat through.

Serve with vegetables, sauce and any of our Bevan Cellars red wines. Enjoy!!