

SLOW-COOKED SHORT  
RIBS WITH GREMOLATA

*Recipe by Travis Lett*

PAIR WITH:  
"ANDERSON VALLEY"  
PINOT NOIR



INGREDIENTS

6 10" English-style bone-in beef short ribs  
(about 10 lb.)

Kosher salt & freshly ground black pepper

¼ cup coarse fresh breadcrumbs

2 garlic cloves, finely grated

1 cup chopped fresh flat-leaf parsley

¼ cup grated peeled horseradish  
or 2 Tbsp. prepared horseradish

1 tablespoon finely grated lemon zest

1 tablespoon fresh lemon juice

3 tablespoons olive oil, divided

4 lemons, halved

**Note**

English short ribs are cut lengthwise along the bone, so the meat sits on top. With a day or two of notice, any butcher should be able to cut them to order.

PREPARATION

- Season short ribs generously with salt and pepper; place in a large roasting pan and chill, uncovered, 12 hours.
- Preheat oven to 325°.
- Toast breadcrumbs on a rimmed baking sheet, tossing halfway through, until golden brown, 8–10 minutes. Let cool.
- Add 1 cup water to roasting pan.
- Cover pan with foil and cook until meat is tender, 2½–3 hours.
- Uncover pan and increase oven temperature to 400°.
- Roast until ribs are browned on top, 25–30 minutes longer.
- When short ribs are almost done, mix garlic, parsley, horseradish, lemon zest and juice, breadcrumbs, and 2 Tbsp. oil in a small bowl; season gremolata with salt and pepper.
- Meanwhile, heat remaining 1 Tbsp. oil in a large skillet over medium-high heat.
- Cook lemons, cut side down, until golden brown, about 4 minutes.
- Top short ribs with gremolata and serve with seared lemons.