

SHORT RIBS BRAISED WITH MUSHROOMS AND TOMATOES

Recipe by Chef John

PAIR WITH:

"LEONARDINI VINEYARD"
CABERNET SAUVIGNON

INGREDIENTS

- ½ cup dried porcini mushrooms
- ½ cup water
- 2 ½ pounds beef short ribs
- salt and freshly ground black pepper to taste
- 2 tablespoons vegetable oil
- 1 onion, sliced
- 2 cloves garlic, minced
- 2 cups beef broth
- 1 cup tomato sauce
- 1 teaspoon dried rosemary
- ½ teaspoon salt
- 1 pinch cayenne pepper
- 1 bay leaf

PREPERATION

STEP 1

- Combine mushrooms and water in a bowl; soak until mushrooms are rehydrated, about 30 minutes.
- Drain mushrooms and reserve liquid; dice mushrooms.

STEP 2

- Preheat oven to 325 degrees F (165 degrees C).

STEP 3

- Season short ribs all over with salt and black pepper.

STEP 4

- Heat vegetable oil in a skillet over medium-high heat.
- Cook short ribs in hot oil until browned on all sides, 7 to 12 minutes.
- Transfer ribs to a Dutch oven.

STEP 5

- Return skillet to heat and saute onion with a pinch of salt in hot pan until softened, about 3 minutes.
- Add garlic and saute until fragrant, about 1 minute more.
- Stir mushrooms into onion mixture.

STEP 6

- Pour reserved mushroom liquid into skillet and bring to a boil while scraping the browned bits of food off of the bottom of the pan with a wooden spoon.
- Stir beef broth, tomato sauce, rosemary, 1/2 teaspoon salt, cayenne pepper, and bay leaf into onion mixture.

STEP 7

- Pour tomato mixture over short ribs into Dutch oven and cover Dutch oven with a lid.

STEP 8

- Cook short ribs in the preheated oven until short ribs are fork-tender, about 2 hours.