



Red Wine & Cola Braised Short Ribs

Servings: 6

Preparation Time: 30 minutes
Start to Finish Time: 4 hours 30 minutes

This recipe should be the "GO-TO" short rib recipe! It takes a LOT of prep time and is an all day affair.



HEAT:

1/4 cup olive oil

4 pounds beef short ribs, bone in, seasoned with salt and pepper

SWEAT:

1 1/4 cups onions, diced

3/4 cup carrot, diced

3/4 cup celery, chopped fine

ADD:

3 cloves garlic, minced

3 tablespoons paprika

3 tablespoons tomato paste

1 tablespoon anchovy paste

1 each bay leaf

DEGLAZE:

1/2 cup sherry

2 cups red wine

2 cups Coca Cola

1 each orange, zested (1 orange)

WHISK:

2 teaspoons cornstarch

2 teaspoons extra-virgin olive oil

OFF HEAT, STIR:

1 tablespoon sherry vinegar

2 teaspoons fresh thyme, minced

1/2 teaspoon orange zest

ON STOVE TOP:

HEAT 1/4 cup olive oil in a large Dutch oven over medium-high heat. Add ribs and brown on all sides, 8-10 minutes, then transfer to a plate and set aside.

Reduce heat to medium-low. SWEAT onion, carrots and celery in the drippings, until softened, 6-7 minutes.

Add garlic, paprika, tomato paste, anchovy paste and bay leaf; sweat 2 more minutes.

DEGLAZE the pot with sherry; cook until almost evaporated, 5 minutes.

STIR wine, cola, and orange zest (of 1 orange) into the pot. Return ribs to the pot, increase the heat to high, bring liquid to a boil, then cover.

IN OVEN:

Transfer the pot to the oven.

BRAISE ribs in the oven until meat is fork tender, about 3-1/2 hours, turning ribs every hour.

Remove pot from oven. Transfer ribs to a plate.

OUT OF OVEN:

Stir corn starch/olive oil mixture into pot and heat over medium

heat until sauce is thickened.

Off heat: stir in sherry vinegar and thyme.

Serve over rice or mashed potatoes.

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