

Braised Short Ribs with Red Wine Sauce

Makes 4 servings

Total Recipe Time: 2-1/2 to 3 hours

2 pounds well-trimmed beef short ribs
1 tsp. vegetable oil
Salt and pepper
1 can (10-1/2 ounces) double-strength beef broth or beef consommé
1 cup dry red wine
2 small onions, quartered
4 cloves garlic, minced
3 fresh thyme sprigs
1-1/2 cups sliced mushrooms
2 Tbsp. butter
1/4 cup chopped shallots
1 tsp. minced fresh thyme
2 tsp. cornstarch dissolved in 1/2 cup dry red wine



Heat oil in large stockpot over medium heat until hot. Brown beef short ribs on all sides. Season with salt and pepper as desired. Add broth, 1 cup wine, onions, garlic and thyme to stockpot; bring to a boil. Reduce heat; cover tightly and simmer 2 to 2-1/2 hours or until beef is fork-tender.

Remove short ribs from stockpot; keep warm. Strain vegetables and skim fat from cooking liquid. Reserve 3/4 cup cooking liquid for sauce; discard remaining cooking liquid.

Melt 1 tablespoon butter in large nonstick skillet over medium heat. Add mushrooms, shallots and minced thyme; cook and stir 5 minutes or until mushrooms are tender. Add reserved cooking liquid and cornstarch mixture to skillet. Bring to a boil. Reduce heat and simmer 5 minutes; stirring often. Remove skillet from heat; stir in remaining 1 Tbsp. butter. Serve sauce over short ribs.