

# BEEF BRAISED SHORT RIBS

## INGREDIENTS

- 6 pounds boneless beef short-ribs
- 8 slices bacon, chopped
- 2 large onions, quartered
- 3 stalks celery, quartered
- 3 carrots, sliced
- 8 cloves garlic, smashed
- 6 cups beef stock, bouillon or water
- 1 cup red wine
- 3 sprigs fresh thyme
- 6 leaves fresh basil
- salt and pepper to taste

## DIRECTIONS

Pre-heat oven to 375 degrees F. Season short-ribs well using salt and pepper. In a 10-quart Dutch oven, brown bacon to render fat over medium-high heat. Do not burn. Remove crisp bacon and set aside. In the bacon fat brown short-ribs, taking care not to burn bacon fat. Once all the ribs are brown add onions, celery, carrots and garlic. Sauté 2-3 minutes to tenderize vegetables. Add beef stock and red wine. Bring to a rolling boil and reduce to simmer. Add cooked bacon, browned short-ribs, thyme and basil. Season stock with additional salt and pepper if necessary.

Return the mixture to a rolling boil, cover and place in pre-heated oven. Cook 3 hours, checking for tenderness. When ribs are fork-tender, remove from stock and set aside. Reduce stock by half. When ready to serve, strain stock, return ribs to the pot along with the sauce and re-heat in pre-heated oven. Ribs may be prepared up to 3 days in advance and remain in the stock until ready to serve.

