



mike's braised short ribs

ingredients

2 tablespoons cracked black peppercorns
8 beef short ribs
6 fresh thyme sprigs
1 tablespoon kosher salt
2 tablespoons vegetable oil
1 cup chopped onion
1/4 cup chopped celery
1/4 cup chopped carrot
2 cups dry red wine
1 1/2 cups ruby port
2 tablespoons balsamic vinegar
1 bay leaf
3 fresh flat-leaf parsley sprigs
3 cups veal or beef stock
a wooden spoon



I fell off stage and bruised some ribs. The worst part was that the audience didn't realize I was gone.
Richard Marx quotes

Press peppercorns onto short ribs and put in a large roasting pan. scatter thyme sprigs over ribs, then chill, covered, for 8 hours. remove thyme sprigs and reserve.

preheat oven to 350°F.

sprinkle ribs with kosher salt. heat oil in a deep 1/2" heavy skillet over moderately high heat until hot but not smoking. brown ribs in two batches on all sides, transferring meat side up to roasting pan.

add onion, celery, and carrot to skillet and sauté, stirring and scraping up brown bits in pan, until vegetables become golden brown, about 8 minutes. add red wine, port, vinegar, bay leaf, parsley, and reserved thyme sprigs and boil until mixture is reduced to about 3/4 cup, about 20 minutes. add stock and bring to a boil then label over short ribs in roasting pan.

cover pan tightly with two layers of foil and braise short ribs in middle of oven until meat is tender and almost falling off the bone, two to three hours depending on the size of the ribs. uncover roasting pan and roast ribs until slightly brown, about 15 minutes more. remove from oven, then tent with foil and let stand ten minutes. transfer ribs to a platter and keep warm, covered.

pour cooking liquid from roasting pan through a fine sieve into a bowl, then skim fat. reserve for for potato purée.