



# Recipes by Hubert Keller

## Red Wine Braised Shortribs

### Ingredients:

(Yields: 4-6 servings)

- 4 pounds bone-in short ribs
- Salt and pepper
- 4 tablespoons olive oil
- 2 small onions, peeled, sliced
- 2 carrots, peeled and coarsely chopped
- 2 celery stalks, chopped
- 1 2-inch piece fresh ginger, peeled, sliced thinly
- 2 garlic cloves, peeled and chopped
- 1 stalk lemongrass
- 1 ½ cups red wine, pinot noir
- 1 14-oz can diced tomatoes with juice
- 2 tablespoons brown sugar
- 2 tablespoons parsley, chopped
- 3 tablespoons tomato paste
- 3 cups beef stock
- 1 sprig fresh sage

### Directions:

Preheat the oven to 350° F.

Heat olive oil in 5-quart sauté or casserole pan over high heat.

Lay the short ribs out on a clean work surface and season all sides with salt and pepper.

When oil is almost smoking, add ribs and let sear on high heat, 5 minutes per side or until well browned. Use tongs to rotate the ribs.

Once browned on all sides, remove ribs with tongs and place on a baking tray.

Add onions, carrots, celery, ginger, and garlic to the same pan.

Smash the lemongrass stalk with the back of knife, slice, and add to pan. Sauté vegetables for 2 minutes, or until softened.

Over high heat, add red wine and scrape bottom of pan with wooden spoon as wine comes to a boil.

Add tomato paste, diced tomatoes, brown sugar, parsley, beef stock and sage leaves to pan and bring to a simmer. Add ribs back into pan and cover with a tight-fitting lid.

Place casserole in pre-heated oven for 1.5 hours. Remove cover and continue cooking for an additional 1 hour.

When rib meat is very tender, remove ribs from oven, using tongs to place on baking tray. Cover with aluminum foil to keep warm.

Pour the sauce through a fine-mesh strainer into a saucepan, removing all of the vegetables. Over medium low heat, simmer the sauce for 5 minutes until darker in color and thicker. Add the ribs to reheat.

Serve ribs with sauce over polenta or other side dish of your choice.