

BIG BROWN BRAISED SHORT RIBS WITH HORSERADISH

Prepared by: Natalie O'Dell Crocker, April 2018

Source: Cook Like A Rock Star

6 to 8 bone-in short ribs
Kosher salt
Extra virgin olive oil
2 onions, coarsely chopped
2 carrots, coarsely chopped
2 celery ribs, coarsely chopped
6 to 8 cremini mushrooms, trimmed, cleaned, and coarsely chopped
3 cloves garlic, smashed
1 ½ cups tomato paste
¼ cup prepared horseradish
2 cups dry red wine
4 bay leaves
1 thyme bundle, tied with butcher's twine
1 bunch fresh chives, minced
2 tablespoons freshly grated horseradish

Preheat the oven to 375 degrees.

Season the ribs generously with salt. Coat a large wide pan with olive oil and bring to high heat. Add the ribs to the pan and brown very well on all sides- this is an EXTREMELY important step in the development of big brown flavors. It may take up to 20 minutes- don't rush it.

While the ribs are browning, put the onions, carrots, celery, mushrooms, and garlic in a food processor and puree to a coarse paste; set aside.

When the ribs are very brown on all sides, remove them from the pan. Ditch the fat, add a bit of fresh olive oil, and add the pureed veggies to the pan. Season generously with salt and cook over medium-high heat until the veggies are very brown and a crud has formed on the bottom of the pan, 8 to 10 minutes. Scrape the crud and let it reform. Don't rush this step.

Add the tomato paste and prepared horseradish and cook, stirring frequently, until it starts to brown, 1 to 2 minutes. Add the wine, bring it to a boil, and stir frequently to scrape the crud from the bottom of the pan (this is the big-money flavor). Continue cooking until reduced by half, 3 to 4 minutes.

Return the ribs to the pan and add enough water to barely cover the meat. Toss in the bay leaves and thyme bundle, cover the pan with aluminum foil, and cook in the oven for 2 ½ hours. Check the ribs every 45 minutes to make sure they are still covered in liquid; if the liquid has reduced too much, add more water. Turn the ribs after about 1 hour and continue cooking.

Remove the foil during the last 20 minutes of cooking to let things get nice and brown and to let the sauce reduce. When the meat is done it should be very tender but not falling apart. To serve, remove the bay leaves and thyme bundle and spoon the sauce over the ribs and sprinkle with the chives and freshly grated horseradish for an extra kick.

Natalie's Notes: I doubled the recipe. If you plan to have more than 6-8 ribs, don't double. Simple recipe but very time consuming. I added the Pioneer Woman's Mashed Potatoes. I would make this again.

