

Slow-Braised Beef Short Ribs Over Buttery Mash: Fall-Off-The-Bone Tender

Slow-Braised Beef Short Ribs Over Buttery Mash



OVEN
325°F

TIME
5-7 min

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INGREDIENTS

2.5 lbs beef short ribs, cut into large chunks
(bone-in or boneless)
Salt & pepper, to taste
2 tbsp olive oil
1 large onion, chopped
4 garlic cloves, smashed
2 tbsp tomato paste
2 cups dry red wine (like Cabernet Sauvignon or Merlot)
2 cups beef broth (low sodium preferred)
2 sprigs fresh rosemary
4 sprigs fresh thyme
1 tbsp Worcestershire sauce
10 pearl onions (optional, peeled)
2 lbs Yukon gold potatoes, peeled & cubed
1/2 cup heavy cream
4 tbsp unsalted butter
Salt to taste

Swaps and Notes:

Beef Short Ribs: Look for meaty, well-marbled short ribs. Bone-in adds more flavor but takes slightly longer to cook.

Red Wine: Use a dry red wine that you would enjoy drinking. Don't use "cooking wine." If you prefer not to use wine, you can substitute with an equal amount of beef broth, but the flavor depth will be different.

Herbs: Fresh rosemary and thyme impart incredible flavor. Dried herbs can be used in a pinch (use about 1 teaspoon dried rosemary and 1.5 teaspoons dried thyme).

Pearl Onions: These add a lovely sweetness and texture, but they are optional. You can simply use more chopped onion if you prefer.

Mashed Potatoes: Yukon Golds are fantastic for their creamy texture. Russet potatoes also work, but may yield a fluffier, less creamy mash. For extra richness, you can use more butter or a splash of milk in addition to the cream.

Vegetables for Braise: You can add other root vegetables like carrots or celery along with the onion for more flavor in the braising liquid.

DIRECTIONS

1. This dish requires a bit of upfront searing, but then the oven does the rest of the work.
2. **Sear the : Ribs:** Pat the beef short ribs dry with paper towels (this helps with browning). Season them generously on all sides with salt and pepper. In a large Dutch oven or oven-safe pot with a heavy bottom, heat 2 tablespoons of olive oil over medium-high heat until shimmering. Add the seasoned ribs in batches if necessary (don't overcrowd the pot) and sear them until deeply browned on all sides. This step is crucial for building deep flavor. Once browned, remove the ribs from the Dutch oven and set them aside.
3. **Build the : Braise Base:** Reduce the heat to medium. In the same Dutch oven (don't clean it, those browned bits are flavor!), add the chopped onion and smashed garlic cloves. Cook, stirring occasionally, for about 5-7 minutes until the onion is softened and golden. Stir in the 2 tablespoons of tomato paste and cook for another 1-2 minutes, stirring constantly, to deepen its flavor.
4. **Deglaze and : Simmer:** Pour in the 2 cups of red wine, scraping up any browned bits from the bottom of the pot with a wooden spoon. Bring the wine to a simmer and let it cook for about 5 minutes to allow some of the alcohol to cook off and the flavors to concentrate.
5. **Add : Everything In:** Return the seared short ribs to the Dutch oven, nestling them into the aromatics. Pour in the 2 cups of beef broth, add the rosemary sprigs, thyme sprigs, 1 tablespoon of Worcestershire sauce, and the pearl onions (if using). The liquid should almost cover the ribs; if not, add a bit more beef

broth.

6. **Braise : Low & Slow:** Bring the liquid to a gentle simmer on the stovetop. Cover the Dutch oven tightly with its lid. Carefully transfer the covered Dutch oven to your preheated oven at 325°F (160°C). Braise for approximately 2.5 hours, or until the short ribs are incredibly tender and easily pull away from the bone with a fork.
7. **Make the : Mash:** About 20-30 minutes before the ribs are done, start your mashed potatoes. Place the 2 lbs peeled and cubed Yukon gold potatoes in a large pot and cover with cold, salted water. Bring to a boil and cook for 15-20 minutes, or until the potatoes are very soft and easily pierced with a fork. Drain the potatoes thoroughly. Return the hot, drained potatoes to the empty pot. Add the 1/2 cup heavy cream and 4 tbsp butter. Mash the potatoes with a potato masher until silky smooth. Season generously with salt to taste.
8. **Serve & : Glaze:** Spoon a generous portion of the creamy mashed potatoes onto individual plates. Carefully stack the tender beef short ribs on top of the mash. Skim any excess fat from the surface of the braising liquid in the Dutch oven (if desired), and then drizzle the rich, reduced braising liquid generously over the short ribs and mashed potatoes. Garnish with fresh chopped parsley if desired, and serve immediately.

SWAPS & NOTES

from the wine, herbs, and aromatics.

The result is pure melt-in-your-mouth perfection.

The combination with buttery mashed potatoes is simply iconic.

The creamy potatoes are the ideal canvas for the luscious, savory braising liquid that acts as its own delicious gravy.

More recipes: [ChefManiac.com](https://chefmaniac.com)

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