

## The Best Braised Beef Short Ribs Recipe for Your Next Dinner Party

Look for thick, meaty ribs (about 300-350g each).



**OVEN**  
**325°F**

**TIME**  
**20 min**

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**SAVE**  
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### INGREDIENTS

4 bone-in beef short ribs: Look for thick, meaty ribs (about 300-350g each).

Kosher salt & freshly ground black pepper: For a proper crust.

2 tbsp olive oil: For searing.

The Mirepoix: 1 onion, 2 carrots, and 2 celery stalks, all diced.

4 garlic cloves: Smashed to release their oils.

2 tbsp tomato paste: For depth and color.

2 cups dry red wine: Use something you'd actually drink, like a Cabernet or Merlot.

3 cups beef stock: Low sodium is preferred so you can control the salt.

Herbs: 2 sprigs each of rosemary and thyme, plus 2 bay leaves.

1 cup coarse polenta: Not the instant kind!

4 cups water or light stock: For the base liquid.

1 cup whole milk: Adds essential creaminess.

2 tbsp butter: For a silky finish.

$\frac{1}{2}$  cup Parmesan: Freshly grated is a must.

250g cremini mushrooms: Halved for texture.

2 cups spinach or kale: For a pop of color and nutrition.

1 garlic clove: Minced.

Olive oil and butter: For sautøing.

Swaps and Notes:

**The Meat:** If you can't find short ribs, beef chuck roast cut into large chunks works as a substitute, though you'll miss the flavor the bone provides.

**The Wine:** If you prefer to cook without alcohol, you can substitute the wine with extra beef stock and 2 tablespoons of balsamic vinegar for acidity.

**The Greens:** Feel free to swap the spinach for Swiss chard or even roasted asparagus.

**Step-by-Step Instructions:**

1. Season & Sear:
2. Build the Flavor Base:
3. Deglaze the Pan:
4. The Long Braise:
5. Make the Polenta & Greens:
6. Finish the Sauce:

**Tips for Success:**

**Don't Rush the Sear:** That brown crust equals flavor. If the pot is too crowded, sear in batches.

**Strain the Sauce:** For a truly professional look, straining the veggies out of the sauce leaves you with a velvety, restaurant-style demi-glace.

**Make it Ahead:** Like a classic spaghetti sauce, these ribs actually taste better the next day after the flavors have had time to meld in the fridge.

**Serving Suggestions and Pairings:**

**Nutritional Information (Per Serving):**

## DIRECTIONS

1. **Season & Sear:** Pat the ribs completely dry with paper towels-this is the secret to a good sear. Season them generously on all sides. Heat your olive oil in a heavy, ovenproof pot over medium-high heat. Sear the ribs until they are deeply browned and crusty (about 10-12 minutes total). Remove them and set aside.
2. **Build the Flavor Base:** Lower the heat to medium. Add your onion, carrot, and celery to the rendered beef fat. Cook until softened and starting to caramelize (about 8-10 minutes). Stir in the smashed garlic and tomato paste, cooking for 2 minutes until the paste turns a deep brick red.
3. **Deglaze the Pan:** Pour in the red wine. Use a wooden spoon to scrape up all those delicious browned bits (the fond) from the bottom of the pot. Simmer the wine until it has reduced by about half.
4. **The Long Braise:** Add the beef stock, rosemary, thyme, and bay leaves. Return the ribs to the pot; the liquid should come about halfway up the meat. Bring it to a simmer on the stove, then cover and transfer to a preheated 160°C (325°F) oven. Let it braise for 2½ to 3 hours. You'll know they're done when the meat pulls away from the bone with zero resistance.
5. **Make the Polenta & Greens:** While the ribs rest, bring your water and milk to a simmer. Gradually whisk in the polenta. Cook gently for 25-30 minutes, stirring often, until smooth. Stir in the butter and Parmesan at the very end. For the sides, sauté the mushrooms in oil until golden, then toss in the garlic and greens until just wilted.
6. **Finish the Sauce:** Remove the ribs from the pot. Strain the braising liquid through a fine-mesh sieve into a

saucepan. Simmer it until it becomes glossy and thick enough to coat the back of a spoon.

7. **Tips for Success: Don't Rush the Sear:** That brown crust equals flavor. If the pot is too crowded, sear in batches.
8. **Strain the : Sauce:** For a truly professional look, straining the veggies out of the sauce leaves you with a velvety, restaurant-style demi-glace.
9. **Make it : Ahead:** Like a classic spaghetti sauce, these ribs actually taste better the next day after the flavors have had time to meld in the fridge.
10. **Serving Suggestions and Pairings:** I recommend serving this in wide, shallow bowls. Place a generous scoop of polenta down first, nestle the rib on top, and pile the mushrooms and greens to the side. Spoon that rich sauce over everything.
11. **For a drink pairing, a bold red wine like a : Malbec or Zinfandel is perfect.** If you're looking for a Southern-inspired feast, you could even serve these alongside a bowl of Cajun chicken sausage gumbo for a multi-course dinner.
12. **Nutritional Information (Per Serving):** Calories: 720 kcal
13. **Protein:** 45g
14. **Fat:** 48g
15. **Carbohydrates:** 28g
16. **Fiber:** 4g
17. **Storage and Leftover Tips:** Store leftovers in an airtight container in the fridge for up to 3 days. The fat will solidify on top; simply scrape it off before reheating. To reheat, place the meat and sauce in a covered dish in the oven at 300°F until warmed through. This meat also makes incredible street tacos the next day!
18. **More Recipes You Will Love:** If you enjoyed this hearty meal, you have to try these other favorites:
19. **Finish the night with : Pecan Pie Bars** for a perfect seasonal treat.
20. **For the ultimate cookie jar staple, try these : Copycat Neiman Marcus Cookies.**
21. **Final Thoughts:** Braised short ribs are a labor of love, but they are incredibly forgiving. They represent the best of home cooking-simple ingredients transformed by time and heat into something extraordinary.
22. **Did you try this recipe? I'd love to hear how it turned out!** Leave a comment below, and don't forget to follow us on social media for more kitchen tips and tricks. Happy cooking!

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The Greens: Feel free to swap the spinach for Swiss chard or even roasted asparagus.

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

Original recipe: <https://chefmaniac.com/the-best-braised-beef-short-ribs-recipe-for-your-next-dinner-party/>