

Fall-Off-the-Bone Beef Short Ribs with Mashed Potatoes

1 tablespoon extra virgin olive oil



OVEN
350°F

TIME
5 min

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INGREDIENTS

- 1 teaspoon kosher salt
- 1 teaspoon black pepper
- 1 tablespoon extra virgin olive oil
- 8 beef short ribs, about 2 pounds
- 1 large yellow onion, diced
- 1/4 cup tomato paste
- 10 ounces dark ale or stout beer
- 2 sprigs fresh thyme
- 2 sprigs fresh parsley
- 2 sprigs fresh rosemary
- 6 cups beef broth
- 1 tablespoon Worcestershire sauce
- 1/4 cup unsalted butter
- 2 tablespoons all-purpose flour
- Mashed potatoes, for serving

DIRECTIONS

1. Preheat the oven: Preheat your oven to 350°F.
2. Season the ribs: Season all sides of the beef short ribs evenly with kosher salt and black pepper. Set them aside while the pot heats.
3. Sear the ribs: Place an oven-safe Dutch oven over medium-high heat and add the olive oil. Once hot, sear the short ribs on all sides until nicely browned. Work in batches if needed so the pot does not get overcrowded. Transfer the seared ribs to a plate.
4. Build the braising base: Reduce the heat to medium. Add the diced onion, tomato paste, and dark ale to the Dutch oven. Stir well, scraping up the browned bits from the bottom of the pot. Continue cooking for about 5 minutes so the flavors deepen and some of the alcohol evaporates.
5. Add broth and herbs: Add the thyme, parsley, rosemary, beef broth, Worcestershire sauce, and the seared short ribs back into the pot. Bring everything to a boil.
6. Braise in the oven: Cover the Dutch oven and carefully transfer it to the oven. Cook for 3 hours, or until the beef is very tender and beginning to fall off the bone.
7. Remove the ribs: Once cooked, carefully remove the short ribs and place them on a plate. Tent loosely with foil to keep them warm.
8. Prepare the gravy: Discard the herb sprigs from the pot. Transfer the cooking liquid to a large bowl and skim off the fat from the top.
9. Return the : Dutch oven to medium heat. Add the butter and let it melt, then whisk in the flour until smooth and no lumps remain. Slowly pour the broth back into

the pot, whisking continuously. Bring it to a simmer and cook for about 5 minutes, or until the gravy thickens enough to coat the back of a spoon.

10. **Serve:** Serve the short ribs over mashed potatoes with the gravy spooned generously over the top. Add your favorite vegetable on the side for a full meal.

SWAPS & NOTES

Dark ale or stout adds incredible depth to the braising liquid, but if you prefer not to cook with beer, you can substitute additional beef broth.

The flavor will be slightly different, but still delicious.

Fresh herbs are ideal here because they infuse the broth gently as the ribs cook.

If needed, dried herbs can work in a pinch, but the finished flavor will be a little less bright and aromatic.

TIPS FOR SUCCESS

Take the time to sear the ribs well at the beginning.

That browned exterior adds a lot of flavor to the finished dish and helps create a richer braising liquid.

Short ribs need that long, slow oven cook to become tender.

If they still feel firm, give them more time.

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

Original recipe: <https://chefmaniac.com/fall-off-the-bone-beef-short-ribs-with-mashed-potatoes/>