

# Braised Boneless Short Ribs













# Instructions

1. Preheat oven to 325°F.
2. Season ribs with salt and pepper. In a Dutch oven, sear them in oil until browned. Remove and set aside.
3. Add onion and garlic to the pot, sauté for 2–3 minutes.
4. Pour in wine and broth, then add thyme and bay leaf. Return ribs to the pot.
5. Cover and braise in the oven for 2.5–3 hours, until the ribs are fork-tender.

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