

Braised Short Ribs

Makes 4 to 6 servings

No braised beef dish is more comforting and delectable than a perfectly braised short rib. They cook for hours, but most of that time is hands-off and unsupervised, which makes the dish surprisingly efficient for busy cooks and a dreamy choice for entertaining. Like almost all stews, braised short ribs can be served immediately, but an overnight rest in the refrigerator improves their flavor and tenderness. Another benefit of making them ahead is that the fat from this rich cut rises and solidifies on top of the stew, making it a cinch to scrape away and discard before reheating and serving, and ensuring that the sauce isn't greasy.

- 6 bone-in beef short ribs
- 1 teaspoon kosher salt, divided
- ½ teaspoon freshly ground black pepper, divided
- 1 tablespoon canola oil
- 1 large onion, diced
- 2 celery stalks, diced
- 1 medium carrot, diced
- 2 garlic cloves, finely chopped
- 1 cup chopped dried figs
- 2 cups Gamay or other fruity red wine
- ½ cup canned crushed tomatoes
- 2 bay leaves
- 2 cinnamon sticks
- 1 fresh rosemary sprig
- 1 cup chicken stock, as needed

GARNISH WITH
Chopped fresh flat-leaf parsley and finely grated orange zest

Preheat the oven to 300°F.

Season the short ribs with ½ teaspoon of the salt and ¼ teaspoon of the pepper.

In a medium cast-iron braiser over medium-high heat, warm the oil. Add the meat in a single layer and let cook until deeply browned and seared on all sides, turning with tongs, 2 to 3 minutes per side. Transfer to a plate.

Reduce the heat to medium and stir in the onion, celery, and carrot. Cook, stirring often, until the vegetables are tender, about 5 minutes. Stir in the garlic and figs and cook until fragrant, about 1 minute. Season with the remaining ½ teaspoon salt and ¼ teaspoon pepper.

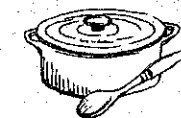
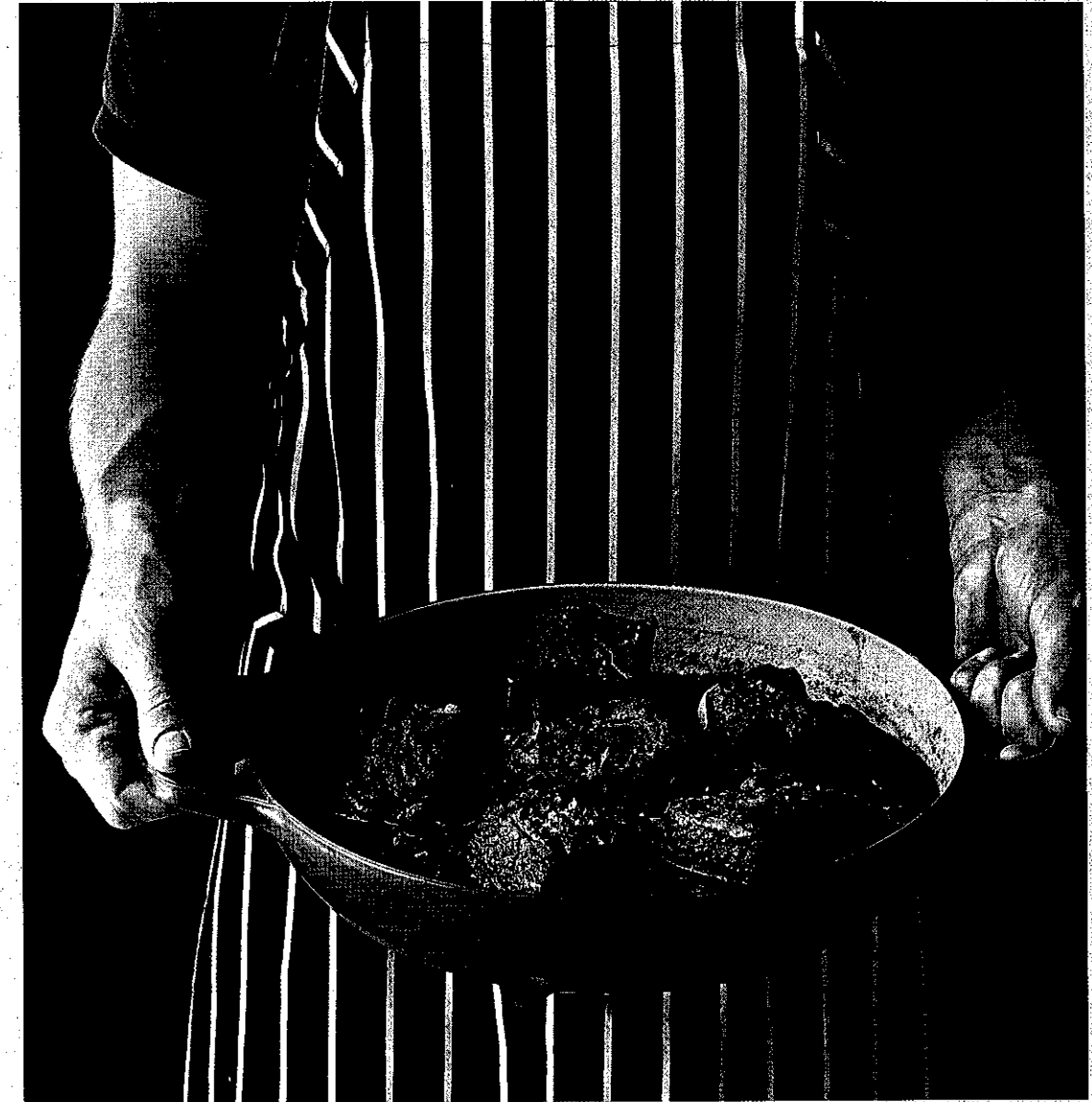
Deglaze the pot with the wine, stirring to loosen the fond from the bottom of the pot. Simmer until the liquid reduces by one-fourth, about 5 minutes.

Stir in the tomatoes, bay leaves, cinnamon, and rosemary. Place the short ribs meat-side down in the pot. Add enough chicken stock to reach two-thirds of the way up the side of the meat.

Cover with the lid and transfer to the oven to braise until the meat is spoon tender, about 3 hours, flipping the short ribs halfway through cooking.

Transfer the short ribs to a bowl. Strain the liquid and return it to the pot. Return the ribs to the pot. Let cool, then cover and refrigerate overnight.

To reheat, scrape off and discard the fat accumulated on top of the braising liquid. Cover and reheat over medium heat. Taste and season with salt and pepper, if needed. Serve warm, garnished with the parsley and orange zest.



Tools

The broad, shallow cooking vessel with a tight-fitting lid known as a braiser is, of course, optimal for braising, a technique where food simmers gently in a shallow pool of well-seasoned cooking liquid, covered by a domed lid that allows steam to circulate. Most recipes for braised meat call for searing the meat before adding the liquid, and both of these steps can be done in a braiser. This vessel is perfect for one-pot family meals and casual entertaining because it can go from stovetop to oven to tabletop.