



Red Wine Braised Beef Short Ribs Recipe

The First Bite That Changed Everything

The smell hit me first—rich beef, red wine, rosemary. My friend served these ribs at a dinner party. One bite, and the meat melted like butter.

Ever wondered how you could turn beef short ribs into something unforgettable? Now I make them for cozy nights and special occasions. The deep flavors feel like a warm hug. Try it, and you'll see why this dish steals hearts.

My First Rib Disaster (And What It Taught

Me)

I burned the first batch. The wine reduced too fast, leaving a bitter taste. But the second try? Perfect. **Home cooking isn't about getting it right the first time—it's about learning.** Now I keep extra broth nearby just in case. Mistakes make the wins sweeter. What's your biggest kitchen oops? Share below!

Why This Dish Tastes Like Magic

- The wine adds a tangy depth, balancing the beef's richness. - Slow cooking turns tough ribs into tender, pull-apart goodness. **Which flavor combo surprises you most?** Is it the wine and rosemary or the tomato paste's subtle sweetness? Vote in the comments!

A Dish With Roots

This recipe comes from French countryside cooking. Peasant families used cheap cuts, braising them for hours. *Did you know the bay leaves were once thought to ward off evil spirits?* Today, it's a fancy bistro staple. Funny how time changes things. What's your favorite "peasant food" turned gourmet? Tell me!



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Ingredients:

Ingredient	Amount	Notes
Beef short ribs, bone-in	6	
Kosher salt	1 ½ teaspoons	plus more to taste
Ground black pepper	1 ½ teaspoons	plus more to taste
Olive oil	2-3 Tablespoons	
Garlic	3 cloves	crushed
Onion	1 large	chopped
Carrots	2	peeled and chopped
Tomato paste	2 Tablespoons	
Dry red wine (Pinot Noir)	1 cup	
Low-sodium beef stock	2 cups	
Rosemary	1 sprig	
Bay leaves	2	

Slow-Cooked Comfort

Step 1

See also Greek Moussaka

Season the ribs with salt and pepper. Let them sit for 15-20 minutes. This helps the flavors sink in. Patience makes tender meat. **Step 2** Heat oil in a pot. Sear ribs until brown on all sides. Work in batches to avoid crowding. (Hard-learned tip: Dry ribs sear better!) **Step 3** Cook onions, garlic, and carrots until soft. Stir in tomato paste. Add wine, broth, and herbs. Return ribs to the pot. **Step 4** Bake covered for 3 hours. Meat should fall off the bone. Remove ribs and keep warm. Strain and reduce the sauce. **What's the best wine for braising? Share below! Cook**

Time: 3 hours **Total Time:** 3 hours 15 minutes **Yield:** 3-4 servings

Category: Dinner, Comfort Food

Mix It Up

Mushroom Swap Use portobello mushrooms instead of ribs. Perfect for vegetarians. **Spicy Kick** Add a chopped chili or red pepper flakes. Heat lovers will cheer. **Winter Twist** Throw in diced parsnips or turnips. Hearty for cold nights. **Which spin would you try first? Tell us in the comments!**

Serve It Right

Pair ribs with creamy mashed potatoes or crusty bread. Garnish with fresh parsley. Drink a glass of Pinot Noir or sparkling water with lemon. Both work wonders. **Which would you choose tonight?**



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Storing and Reheating Your Short Ribs

Let's talk leftovers. These ribs keep well in the fridge for 3-4 days. Just store them in an airtight container with the sauce. Reheat gently on the stove with a splash of broth to keep them juicy. Freeze extras for up to 3 months—thaw overnight before warming. *Fun fact: Braised dishes often taste better the next day!* Batch-cooking? Double the recipe and freeze half for a future feast. Why this matters: Meal prep saves time and stress. Ever tried freezing braised meat? How did it turn out?

See also Easy Slow Cooker Carnitas for Taco Nights

Fixes for Common Short Rib Hiccups

Tough meat? It likely needed more time. Pop it back in the oven for 30 minutes. Sauce too thin? Simmer it longer—reduce by half for richness. Burnt bits? Scrape the pot gently before adding wine. Why this matters: Small tweaks make big flavor differences. I once rescued a too-salty sauce with extra broth. What's your biggest cooking save?

Your Short Rib Questions, Answered

Q: Can I make this gluten-free? A: Yes! The recipe is naturally gluten-free—just check your broth label. **Q: How far ahead can I prep this?** A: Cook it 2 days early. Reheat with extra sauce. **Q: What if I don't have red wine?** A: Swap in extra broth plus 1 tbsp vinegar for tang. **Q: Can I use boneless ribs?** A: Yes, but bones add flavor. Cook 30 minutes less. **Q: How do I scale this for a crowd?** A: Double everything but the salt—add that to taste.

Let's Share the Comfort

Nothing beats cozy food like these ribs. I'd love to see your twist on them! Tag **@SavoryDiscovery** on Pinterest with your photos. Did you try rosemary or swap in thyme? Tell me below. Happy cooking!

—Elowen Thorn.



RED WINE BRAISED BEEF SHORT RIBS RECIPE

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Difficulty: **Beginner**

Prep time: **15 minutes**



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Cook time: **3 minutes**

Rest time:



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Total time: 3 minutes

Servings: **Not specified servings**



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Calories: **kcal**

Best Season: Summer

Description

Experience the rich and tender flavors of Red Wine Braised Beef Short

Ribs, slow-cooked to perfection.

See also Sangria-Melon Chiller

Ingredients

- 6 beef short ribs, bone-in
- 1 ½ teaspoons Kosher salt, plus more to taste
- 1 ½ teaspoons ground black pepper, plus more to taste
- 2-3 Tablespoons olive oil
- 3 cloves garlic, crushed
- 1 large onion, chopped
- 2 carrots, peeled and chopped
- 2 Tablespoons tomato paste
- 1 cup dry red wine (Pinot Noir)
- 2 cups low-sodium beef stock
- 1 sprig rosemary
- 2 bay leaves

Instructions

1. Sprinkle beef short ribs all over with 1 1/2 teaspoons salt and 1 1/2 teaspoons pepper. Allow to sit 15-20 minutes.
2. Preheat the oven to 325°F. In a large, ovenproof pot, heat 2-3 Tablespoons oil over medium-high heat. Add half the ribs and sear 5 to 7 minutes, or until brown on all sides. Remove and repeat with remaining ribs.
3. Turn down heat to medium. Add the chopped onion and cook 3 minutes, or until translucent. Stir in 3 cloves garlic and 2 large chopped carrots and cook 5 minutes, or until tender. Stir in 2 Tablespoons tomato paste. Next, add 1 cup red wine, 2 cups broth, 1 sprig rosemary, and 2 bay leaves, stirring until tomato paste is

dissolved. Return ribs to the pot, being sure each one is submerged in liquid. Cover with a lid and place in oven.

4. Cook 3 hours, or until the meat falls off the bone with a fork. Remove ribs, being careful to keep the meat on the bones. Cover with foil to keep warm.
5. Strain liquid through a sieve, pressing any juices out of the vegetables (skip for a chunkier sauce). Return sauce to pot. Simmer over medium heat, stirring until reduced by half. Season with salt and pepper.
6. Serve ribs on a plate with sauce spooned over the top.

Notes

For best results, use a full-bodied red wine like Pinot Noir or Cabernet Sauvignon.

Keywords: Beef, Short Ribs, Red Wine, Braised, Comfort Food