

How to Make Instant Pot Short Ribs

This super simple recipe for how to make Instant Pot short ribs will save your life! Super tender short ribs with a delicious red wine and balsamic sauce will steal the show at any dinner table yet they are simple enough to make for a Monday dinner!

Course	Entree, Main Course
Cuisine	French, Italian
Servings	6 people
Calories	1779 kcal
Author	Mila

Ingredients

- 4-5 pounds short ribs
- 1 large onion
- 2 shallots
- 2 large carrots
- 5 cloves of garlic
- 1 sprig of rosemary
- 4-5 sprigs of parsley
- 3 cups of good red wine
- 1 cup of chicken or beef stock
- 3 tbsp balsamic vinegar
- salt and pepper to taste

Instructions

1. Preheat the Instapot to the "Saute" option.
2. Season your short ribs really, really well with salt and pepper. I always use Kosher salt.
3. Place them in one layer in your pot and let them sear. Don't touch for about 7-8 minutes.
4. In the mean time, dice up your onions, shallots and carrots.
5. After 7-8 minutes are up, your flip the meat to the other side and let it go for another 5 minutes.
6. Once all the meat is nicely browned, remove it on a plate and turn the heat down to medium. Do this in two different parts if necessary ensuring never to over crown the pot.
7. Check your pot, if you have a lot of more oil than about 1 tbsp (accumulated from the meat) then pour it out.
8. Add your onions, shallots, garlic cloves and carrots to the pot and sweat for about 5-7 minutes until aromatic and soft. Toss them in all those glorious pan drippings. Season with salt and pepper.
9. Add in the red wine. Scrub the bottom as you do this. Pick up all those nice bits that have caramelized from the bottom.
10. Nestle the short ribs back in and add in about 1 cup of chicken or beef stock. You want the meat about 3/4 of the way.
11. Add in one sprig of rosemary and the parsley sprigs.
12. Seal the Instapot insuring that the venting switch is set on to the "*Sealing*" position. Press the "*Stew*" option and set the manual time to 35 minutes on high pressure.
13. Once the timer beeps, allow the Instapot to go into the "*Keep Warm*" function for 15 minutes. Carefully, switch the venting tab to the "*Venting*" position and only once all the steam has been released go ahead and carefully remove the lid of the pot.
14. Remove the meat, skim the sauce off with a spoon concentrating on only removing the fat. Add in the 3 tablespoons of balsamic vinegar, and turn back onto the "*Saute*" option. Allow to boil until it has reached a glossy and glaze consistency.

Recipe Notes

1. Please note the nutritional information should only be used as a guideline.

2. If you want the sauce to be reduced faster, put it in a larger pan so more surface area is covered and therefore it reduces faster.

Nutrition Facts

How to Make Instant Pot Short Ribs

Amount Per Serving

Calories 1779

* Percent Daily Values are based on a 2000 calorie diet.