

Red Wine Cranberry Braised Short Ribs

#cooking/recipe

#2019/November

#cooking/slow cooker#

Red Wine Cranberry Braised Short Ribs. - Half Baked Harvest

Ingredients

5 pounds bone in, beef short ribs
kosher salt and black pepper
2 tablespoons extra virgin olive oil
1 medium yellow onion, thinly sliced
2 shallots, thinly sliced
4 carrots, chopped
2 cups dry red wine, such as Cabernet Sauvignon
2 cups low sodium beef broth
2 tablespoons tomato paste
1 tablespoon brown sugar or honey
4 sprigs fresh thyme
2 sprigs fresh rosemary
2 bay leaves
2 cups fresh cranberries
mashed potatoes, for serving

Process

Season the short ribs with salt and pepper. Heat the olive oil in a large oven safe skillet, sear the ribs on both sides. Remove the ribs and transfer to the slow cooker.

To the slow cooker, add the onions, shallots, and carrots. Add the wine, broth, tomato paste, brown sugar, thyme, rosemary, and bay leaves. Season with salt and pepper, gently stir to combine. Cover and cook on low for 6-8 hours. During the last 2 hours of cooking, add the cranberries.

Remove the thyme, rosemary, and bay leaves. Serve the ribs over a bed of mashed potatoes. Drizzle with the pan sauce. Enjoy!

Nutrition

Servings: 6

Calories: 648

Fat:

Carbs:

Protein: