



# BRAISED SHORT RIBS & CABBAGE

 4 hours

 Serves 4

Meal Difficulty



## COOKING DIRECTIONS

- 1 Preheat oven to 300°F.
- 2 Season short ribs generously on all sides with salt and pepper. Heat canola oil in 3.5-quart Dutch Oven over medium-high heat. Add half the short ribs to the oil and sear until deeply brown and caramelized on all sides, about 10 minutes. Repeat with remaining short ribs. Remove from pot and transfer to a plate.
- 3 Carefully discard all but 1 tablespoon fat from the pot and reduce heat to medium. Add onion, leeks, and garlic and cook until softened, about 5-8 minutes. Stir in tomato paste and paprika and cook for 2 minutes. Stir in wine and cook 2 minutes longer.
- 4 Add beef broth and bring to a simmer. Add cabbage in batches, letting each addition wilt gently to make room for more. Return seared short ribs to the pot and season with salt and pepper to taste.
- 5 Cover and transfer Dutch Oven to the preheated oven. Bake until short ribs are tender and just about to fall off the bone, about 2 ½ to 3 hours. Remove lid during the last 30 minutes of cooking to allow the sauce to reduce.
- 6 Meanwhile, make the Horseradish Gremolata. In a small bowl, stir together chopped parsley, minced garlic, and freshly grated horseradish.
- 7 Spoon stew into bowls on top of mashed potatoes or rice, if using, and garnish with a few spoonfuls of Horseradish Gremolata.

## INGREDIENTS

### SHORT RIBS + CABBAGE

- 3 lbs bone-in short ribs
- 1 tbsp canola oil
- 2 c thinly sliced onion
- 1 c thinly sliced leeks, washed and spun dry
- 3 cloves garlic, thinly sliced
- 1 tbsp tomato paste
- 1 tsp smoked paprika
- 3/4 c dry white wine
- 2 c beef broth
- 1 lb cabbage, cut into large dice (about half of a medium-sized head)
- coarse kosher salt, to taste
- freshly ground black pepper, to taste
- mashed potatoes or rice, for serving (optional)

### HORSERADISH GREMOLATA

- 1/3 finely chopped parsley
- 2 tsp minced garlic
- 1/4 c freshly grated horseradish