

MORTON & BASSETT SPICES®

French Style Braised Short Ribs



- 2 tablespoons olive oil
- 2 pounds beef short ribs
- 3 carrots, chopped
- 3 celery stalks, chopped
- 8 ounces cremini mushrooms, chopped
- 1 white onion, chopped
- 1 head of garlic, top chopped off
- 4 garlic cloves, minced
- ½ teaspoon Morton & Bassett Red Chili Flakes
- 2 Morton & Bassett Bay Leaves
- ½ teaspoon Morton & Bassett Thyme
- ½ teaspoon Morton & Bassett Rosemary
- 2 tablespoons Morton & Bassett Parsley
- 2 tablespoons balsamic vinegar
- 3 cups beef broth
- 2 cups red wine
- 2 tablespoons tomato paste

Preheat the oven to 350°F. In an oven safe pot, add olive oil and short ribs. Brown the beef over medium heat, about 3-5 minutes per side. Remove ribs and set aside, leaving 2-3 tablespoons of the grease in the pot. Add carrots, celery, onion, and mushrooms. Cook over medium heat for 8-10 minutes. Add garlic and M&B Red Chili Flakes, and cook for another 1-2 minutes. Add broth, red wine, tomato paste, garlic head, balsamic vinegar, M&B Bay Leaves, M&B Thyme, M&B Rosemary, M&B Parsley, and ribs. Gently mix to incorporate all the ingredients and set in the oven for 2 hours. Once finished cooking, the ribs should be tender and fall off the bone. Serve over mashed potatoes.

Servings: 8 | Active Time: 30 minutes | Total Time: 2 hours 30 minutes



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