



BRAISED SHORT RIBS

Makes 6 servings.

This is a perfect dish for a cold winter's day. It also reheats and freezes beautifully. It takes a while to cook but it is well worth it. The meat shrinks quite a bit, and the portions are small, so keep in mind when you plan your full menu.

INGREDIENTS

- 6 short ribs cut into 4 inches long and 2 inches wide pieces
- 8 garlic cloves
- 2 onions, quartered
- 8 oregano sprigs, plus some leaves for garnish
- ½ cup balsamic vinegar
- 1 cup water
- 14.5 can crushed San Marzano tomatoes
- 1 tablespoon brown sugar
- Kosher salt
- Freshly ground black pepper

PREPARATION

1. Preheat oven to 400F.
2. Place the ribs bone side down in a roasting pan large enough to hold them in a single layer. Season lightly with salt and pepper on both sides.
3. Scatter the garlic, onions and oregano over the meat.
4. Combine the vinegar, water, tomatoes and sugar and pour over the meat. Cover the pan with heavy foil and roast for 2 ½ to 3 hours. The ribs should be soft.

5. Uncover the ribs and discard the bones. Return the meat to the oven and bake for another 20 minutes or until the meat is very tender.
6. Remove the ribs from the pan and trim any remaining fat.
7. Strain the pan juices through a medium mesh sieve over a small saucepan, pushing on the solids with the back of a ladle.
8. Cool a bit and place in the freezer for about ½ an hour so that the grease can quickly rise to the top; it makes it easier to remove all of the fat.
9. Season the sauce with salt and pepper.
10. Serve with sauce spooned over the ribs and garnish with oregano leaves. If you like a thicker sauce, almost like a glaze, you can boil it down over high heat.

NOTE

The meat is easy to reheat. Place it in a pan with the sauce, cover with foil and heat in a preheated 350F oven for about ½ an hour until hot.