



4 TO 5 INCHES

## Pick the Right Ribs

There are three kinds of short ribs you might see in your local market: English, flanken, and boneless. English-style are cut between the ribs, leaving a thick piece of meat atop the bone.

Flanken are cut across the bone and are about ½-inch thick; because they have less mass, they're not great for braising. Boneless ribs are essentially English-style with the bone removed; they can be fantastic, but we prefer the body that English-style rib bones add to a sauce after a long braise.

At the meat counter, look for English-style short ribs that are 4 to 5 inches long with 1 to 1½ inches of meat on top. Similar-size ribs will cook more evenly than those that are a jumble of sizes. The meat shrinks back from the bone during cooking.



**BONE-IN ENGLISH-STYLE  
SHORT RIB**

Deep marbling = deep flavor

## WINE-BRAISED SHORT RIBS

*Serves 4 to 6*

English-style short ribs contain a single rib bone. A crisp, dry white wine such as Sauvignon Blanc is best here. If you're using table salt, reduce the amount called for by half. Use a large Dutch oven with a capacity of 6 quarts or more.

**5 pounds bone-in English-style short ribs, bone 4 to 5 inches long, 1 to 1½ inches of meat on top of bone, trimmed**  
**Kosher salt and pepper**

**1 tablespoon vegetable oil**  
**1 large onion, chopped**  
**1 tablespoon tomato paste**  
**1 teaspoon all-purpose flour**  
**2 cups dry white wine**  
**3 cups chicken broth**  
**4 garlic cloves, peeled and smashed**  
**4 sprigs fresh thyme**  
**2 bay leaves**  
**2 tablespoons unsalted butter, cut into 2 pieces and chilled**

**1.** Adjust oven rack to lower-middle position and heat oven to 325 degrees. Sprinkle ribs with ¾ teaspoon salt and ½ teaspoon pepper; set aside.  
**2.** Heat oil in large Dutch oven over medium heat until shimmering. Add onion and cook until

lightly browned, 4 to 6 minutes.

Add tomato paste and flour and cook, stirring constantly, until paste begins to darken, about 45 seconds. Add wine, increase heat to high, and bring to boil. Cook until mixture is slightly thickened, about 3 minutes.

**3.** Stir in broth, garlic, thyme sprigs, and bay leaves. Nestle ribs into braising liquid, bone side up (ribs may overlap). Bring braising liquid to simmer, transfer pot to oven, and cook, uncovered, for 1½ hours.

**4.** Remove pot from oven. Flip ribs meat side up so meat is above braising liquid. Return pot to oven and cook, uncovered, until fork slips easily in and out of meat, 1 to 1½ hours longer.

**5.** Transfer ribs to serving platter and tent with aluminum foil. Strain braising liquid through fine-mesh strainer into fat separator; discard solids. Allow liquid to settle for about 5 minutes.

**6.** Strain off fat and return defatted braising liquid to now-empty pot. Bring to boil over high heat and cook until reduced to 1 cup, 4 to 7 minutes. Reduce heat to low and whisk in butter, 1 piece at a time. Season sauce with salt and pepper to taste. Pour sauce over meat and serve.

## Wait, White Wine?

Reduced white—not red—wine combines with chicken broth to form the foundation of the braising liquid for this delicious dish. The white wine lightens the braise and provides a punch of fresh acidity that perfectly complements the rich, beefy ribs. Briefly cooking the wine before adding the broth cooks off the sharp flavor of alcohol and provides a cleaner, brighter flavor.