

## Braised Boneless Short Ribs with Leeks and Mushrooms

4.5-5 lbs boneless Short Ribs

2 Tbsp of olive oil

2 medium carrots, diced (about 8 oz)

1 large yellow onion, diced, (about 12 oz)

2 stalks celery, diced

1 Tbsp minced garlic

1 oz dried mushrooms, reconstituted with 1 cup water, water reserved.

1 cup red wine

1.5 cups beef stock (I used a 14 oz can)

1 can chopped tomatoes (14.5 oz with juice)

1 bunch leeks (lighter bottom sections only) cut into 4" pieces, well cleaned.

12 oz brown mushrooms, quartered

garlic cloves, whole (I used about a dozen very small cloves. If large, slice them)

2 Tbsp olive oil

3-4 Tbsp Fresh herbs (I used rosemary, thyme and parsley)

salt and pepper to taste

Preheat oven to 350 degrees.

In a large dutch oven or pot, heat up 2 Tbsp of olive oil. Pat dry the meat with a paper towel and sear it in the hot oil until brown on all sides.

*Note; I used my All Clad 8 qt stock pot with lid because I don't have a heavy oven proof casserole dish. You can always sear the meat and cook the veg and transfer them into an oven proof pan later too.*

After the meat is done, remove and place on a platter temporarily (I had to do the meat in two batches. Don't crowd it in the pan).

Add the vegetables, sautéing them, and scraping up all the browned bits of meat. Sauté until soft.

Add the liquids; the reconstituted dried mushrooms with their liquid, the wine, and the beef stock. Add the meat to the pot and bring to a simmer. Mix in half of the chopped mixed herbs.

Cover the pot and put in the oven. After about an hour, heat a large sauté pan and add 1 Tbsp of olive oil. Add the mushrooms and cook until lightly browned. Remove the mushrooms and another tablespoon of olive oil. Place the cut side of the leeks down first.

## Recipes from FormerChef.com

Cook for two minutes until browned and then turn over. When brown on the other side, remove from heat.

Add the leeks and the mushrooms to the beef and cook one more hour. After two hours of cooking time the meat is done and should be very tender. At this point, I removed the lid and let the sauce reduce some while the meat continued to cook. You can certainly leave it cook for at least 3 hours and it will just become more tender. Finish the sauce with the rest of the fresh herbs and salt and pepper to taste.

### **My tips on how to make braised short ribs:**

I like to serve this with creamy polenta, but it would also work well with mashed or roasted potatoes or even risotto.

If the sauce is too thin, remove the meat and the leeks to a heat-safe platter and place them in a warm oven. Put the sauce on the stove top and turn up the heat, bringing it to a simmer and reduce for a few minutes before serving.

These short ribs are even better the next day so they can certainly be made in advance and reheated or just make sure you cook extra for leftovers! They also freeze well.

This dish can also be made in a slow cooker, though I would still brown the meat first, similar to my [Crock Pot- Pot Roast](#)