

Fuel's Braised Beef Short Ribs

Rich, deeply flavored braised short ribs with a house-made veal stock, red wine, and port reduction. Perfect for a hearty, elegant meal.

Ingredients

For the Short Ribs

- 3–4 lbs chuck side boneless beef short ribs
- Salt & freshly ground black pepper (Diamond Crystal preferred)
- Olive oil (for searing)

For the Veal Stock

- 4 lbs veal bones
- 4–6 cups veal stock (*or chicken/beef stock, preferably low sodium, if not making from scratch*)
- 4 tbsp tomato paste
- 4 tbsp olive oil
- 4–5 gallons water
- 1 large bunch thyme
- 1 large onion, quartered
- 4–5 carrots, peeled & roughly chopped
- 5–6 celery stalks, roughly chopped
- 2 bay leaves
- 1 head garlic, halved
- 1 tsp peppercorns
- 2 tsp Diamond Crystal salt

For the Braise

- 1 bottle red wine
- 2 cups port
- 3 tbsp tomato paste
- 3 tbsp flour
- 4 garlic cloves, smashed
- 3 shallots, roughly chopped
- 2 carrots, peeled & roughly chopped
- 2 celery stalks, chopped
- 1 bouquet garni (thyme, peppercorns, rosemary, bay leaf, tied or wrapped in cheesecloth)

Method

Step 1: Make the Veal Stock

1. Preheat oven to **400°F**.
 2. Slather veal bones with tomato paste and place on a parchment-lined sheet pan. Drizzle with olive oil.
 3. Roast for **30–45 minutes**, turning once, until deeply browned.
 4. Transfer bones to a large stock pot. Add vegetables, herbs, seasonings, and water. Bring to a very low simmer.
 5. Simmer gently for **8–10 hours**, skimming any foam or fat from the surface.
 6. Strain stock through a chinois and discard solids. Cool, then strain again through cheesecloth. Set aside.
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Step 2: Prepare the Short Ribs

1. Preheat oven to **325°F**.
 2. Trim short ribs of excess fat and silver skin. Cut into ~10 oz pieces (they will shrink ~40–50% during braising).
 3. Season ribs generously with salt and pepper. Let sit at room temperature for 10 minutes, flip, and repeat on the other side.
 4. Heat oil in a Dutch oven over high heat. Working in batches, sear ribs on all sides until richly browned. Remove and set aside.
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Step 3: Build the Braise

1. Lower heat to medium-low. Add celery, carrots, shallots, garlic, and bouquet garni. Sweat ~5 minutes until translucent.
 2. Stir in tomato paste and cook ~5 minutes, until deep red.
 3. Add flour, stirring to coat vegetables. Cook ~5 minutes to form a roux.
 4. Increase heat to high. Deglaze with port, simmering until reduced by $\frac{3}{4}$.
 5. Add red wine and simmer until reduced by 50%.
 6. Return short ribs to pot. Pour in veal stock until ribs are fully covered. Bring to a strong simmer.
 7. Cover and place in oven. Braise **3–4 hours**, checking after 2 hours. Ribs are done when fork-tender.
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Step 4: Finish the Sauce

1. Remove pot from oven. Transfer ribs to a plate.
 2. Strain cooking liquid into a saucepan, pressing vegetables to extract all juices.
 3. Over high heat, bring sauce to a simmer, skimming off fat. Reduce by half until thick and glossy, about **1 hour**.
 4. Taste and adjust seasoning with salt and pepper.
 5. Return ribs to sauce to heat through.
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To Serve

Serve ribs hot, coated in sauce, alongside **pommes purée, celeriac mash, or your favorite side dish**.