

Beautifully Braised Short Ribs

You know the old saying about March winds that bring April showers that bring forth May flowers.

We're running about a month ahead here: February was windy as all get-out and it's now March and it's raining like crazy! April should be flower-filled and gorgeous!

With spring coming so early, it occurred to me recently that I never had a chance to make one of my all-time favorite winter dishes—braised beef short ribs. Before it got too warm, I had to rectify that!

Beef short ribs can appear intimidating at first with their boney, hunky appearance. Don't let that scare you!

One of my favorite cooking methods in all the world is a slow braise because, with a little time, it is truly magical how a tough cut of meat transforms into something buttery and fall-off-the-bone tender. When this magical cooking method is paired with a robust cuisine such as Korean, the combination is truly extraordinary.

Korean cuisine has grown in popularity in recent years and will likely remain so with the 2018 Winter Olympics taking place in South Korea. The cuisine always seemed mysterious and intimidating to me until I was intrigued enough to try one of Korea's staple side dishes—kimchi. I was hooked—so hooked I now make my own kimchi! (See recipe.)

This recipe is scaled for two people. I like to use four ribs for two servings because as the connective tissue melts away, they shrink quite a bit. It's not often I use a slow-cooker for just the two of us, but because of their size, four long-cut bone-in beef short ribs fill a large oval slow-cooker nicely. If four ribs end up being too much, they reheat beautifully.

[For Ingredients And Complete Cooking Instructions Please Head](#)

On Over To Next Page Or Open button (>) and don't forget to SHARE with your Facebook friends

Ingredients

- 8 beef short ribs
- 2 Cups Flat-Leaf Parsley leaves
- 1/2 cup Fresh Oregano leaves
- 5 garlic cloves
- 2 T apple cider vinegar
- 1 1/2 tsp Kosher Salt
- 1/2 tsp Freshly Ground Black Pepper
- 1/2 Tsp Dried Red Pepper Flakes
- 1/2 Cup Extra-Virgin Olive Oil + 1 Tablespoon

Instructions

For the Chimichurri:

1. Add parsley, organic and garlic to a food processor and pulse several times (alternatively you can chop everything very finely if you don't have a food processor)
2. Add in apple cider vinegar, salt, pepper, chili flakes and extra virgin olive oil.
3. Set aside chimichurri sauce.

To make the ribs:

1. Preheat oven to 350 degrees F.
2. Add one tablespoon to a skillet over medium-high heat and sear each rib for 2 minutes on each side.
3. Place in a bake-safe dish and coat with half of chimichurri sauce. Cover with top or tinfoil.
4. Bake for 45 minutes.
5. Remove from oven and flip with tongs.

6. Bake for another 45 minutes covered.
7. Remove from oven and top with additional chimichurri sauce (you may have a bit leftover).
8. Serve warm. Source : allrecipes.com