

[Balsamic Braised Short Ribs](#)
Williams-Sonoma Test Kitchen

Prep Time: 10 minutes
Cook Time: 145 minutes
Servings: 2

Ingredients:

2 lb. (1 kg) bone-in beef short ribs
Kosher salt and freshly ground black pepper
2 Tbs. olive oil
2 large shallots, halved
1/3 cup (3 fl. oz./80 ml) balsamic vinegar
1/3 cup (3 fl. oz./80 ml) red wine
1/4 cup (2 oz./60 g) firmly packed light brown sugar
2 1/2 cups (20 fl. oz./625 ml) beef or chicken stock

Directions:

Preheat an oven to 375°F (190°C). Season the short ribs generously with salt and pepper.

In a Dutch oven over medium-high heat, warm the olive oil. Working in batches if necessary, to avoid crowding, sear the ribs until browned on all sides, 8 to 10 minutes per batch. As each batch is done, transfer the ribs to a platter.

Add the shallots to the pot and sauté, stirring occasionally, until slightly softened, about 3 minutes. Add the balsamic vinegar and red wine to the pot and bring to a simmer, scraping up any browned bits from the pan bottom, 1 to 2 minutes. Stir in the brown sugar and stock and bring to a boil. Return the ribs to the pot.

Cover the pot and transfer to the oven. Cook until the meat is fork tender, about 2 hours. To serve, using a slotted spoon, divide the ribs among individual shallow bowls. Skim the fat off the sauce. Spoon some of the sauce over the ribs and serve. Serves 2.