

Bourbon-Braised Short Ribs
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Active Time: 40 minutes

Total Time: 2 hours to 2-1/4 hours

Servings: 6 to 8

Ingredients

5 lb. beef short ribs (about 8 to 10 short ribs)
1 1/2 Tbsp. kosher salt
1 tsp. black pepper
3 Tbsp. canola oil
1 yellow onion, finely chopped (1 1/2 cups)
4 celery stalks, finely chopped (1 cup)
4 garlic cloves, peeled and smashed
3 dried bay leaves
2 Tbsp. tomato paste
2 1/2 cups beef broth
1 cup bourbon
3 Tbsp. molasses
2 Tbsp. Worcestershire sauce
3 Tbsp. whole-grain mustard, divided
Chopped fresh tender herbs (such as parsley or tarragon)

Directions

1. Preheat oven to 325°F. Place beef on a baking sheet; sprinkle with salt and pepper. Heat oil in a large Dutch oven over medium-high until shimmering. Working in batches, sear short ribs, turning occasionally, until deeply browned on all sides, 10 to 15 minutes. Return to baking sheet, reserving 2 tablespoons drippings in Dutch oven. Discard remaining drippings.
2. Add onion, celery, garlic, and bay leaves to Dutch oven; cook over medium, stirring often, until onion is lightly browned, about 8 minutes. Add tomato paste, and stir until vegetable mixture is coated, about 1 minute. Stir in broth, bourbon, molasses, Worcestershire, and 2 tablespoons of the mustard.
3. Nestle short ribs into Dutch oven, meaty sides down. Bring liquid to simmer over medium. Cover and transfer to preheated oven; bake until short ribs are tender, 2 hours to 2 hours and 15 minutes.
4. Using a slotted spoon, gently transfer short ribs to a serving platter. Pour braising liquid through a fine mesh strainer into a large bowl or measuring cup. Gently press on solids to extract any liquid; discard solids. Skim and discard any fat. Stir remaining 1 tablespoon mustard into braising liquid.
5. Transfer braising liquid to a bowl; spoon over short ribs just before serving. Garnish with herbs, if desired.

Make it Easier: You can prepare these short ribs in your slow cooker for equally tasty results. Follow the recipe as directed through step 2. Omit step 3; transfer onion mixture to a 6-quart slow cooker. Nestle short ribs into broth mixture in slow cooker, meaty sides down. Cover and cook on LOW until short ribs are tender, 8 to 9 hours. Proceed with Step 4 as directed.