

## Zinfandel-Braised Short Ribs

adapted from [Epicurious](#)

printed from [Smells Like Food in Here](#)

3 tbsp butter, divided, room-temperature  
4-5 lbs meaty beef short ribs  
kosher salt  
2 1/2 c chopped red onions  
2 c 1/2-inch cubes peeled parsnips  
6 garlic cloves, chopped  
2 tbsp chopped fresh rosemary  
1 750-mL bottle Zinfandel  
2 c low-salt beef broth  
1 tbsp all purpose flour

Preheat oven to 325°F.

Sprinkle ribs with coarse salt and pepper.

Melt 1 tablespoon butter in heavy large oven-proof pot over medium-high heat.

In batches, add ribs to pot in single layer and sauté until brown on all sides, about 10 minutes.

Transfer ribs to large bowl.

Add 1 tablespoon butter to pot. Add onions; sauté until brown, about 6 minutes.

Add parsnips; sauté until beginning to color, about 6 minutes.

Mix in garlic, then rosemary.

Add wine and broth; bring to boil, scraping up browned bits.

Return ribs and any accumulated juices to pot, arranging in single layer.

Bring to simmer; cover and place in oven. Braise until ribs are very tender, about 2 1/2 hours.

Using tongs, transfer ribs to clean bowl. Spoon fat from pan juices.

Boil juices until just beginning to thicken, about 10 minutes.

Mix 1 tablespoon butter and flour in small bowl to smooth paste.

Whisk into juices in pot; simmer until thickened enough to coat spoon, about 5 minutes longer.

Season gravy with coarse salt and pepper. Spoon gravy over ribs.