

Short Ribs Braised in Pomì Tomato Sauce with Mushroom Risotto



Preparation time: 0 min

Difficulty: Medium

Ingredients

- Arborio rice: 1 cup
- Bay Leaves: 2
- Chicken stock: 4 cups
- Dry white wine (ex: Chardonnay): 1/2 cup
- Fresh Basil: for serving
- Garlic Cloves, minced: 3
- Granulated Sugar: 2 tsp
- Lemon zest: 1 tsp
- Mushrooms, sliced: 8 oz
- Olive Oil: to taste
- Olive Oil: to taste
- Pecorino, grated: 1/2 cup
- Pomi Double Concentrated Tomato Paste: 1 TBsp
- Pomi Rustica Tomato Sauce: Two 24.7 oz bottles
- Red or white wine (we used Cabernet Sauvignon): 1 cup
- Roasted garlic cloves, smashed: 1 bulb
- Salt and Pepper: to taste
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- Short Ribs: 8 bone-in
- Small Sweet Onion, diced: 1
- Small shallot, diced: 1
- Sprigs of Thyme: to taste
- Thyme leaves, chopeed: 2 tsp

For this recipe we used:

Strained Tomatoes



Preparation

It's that time of year. Finally. The nights are cool—almost cold here—the days are short, we can finally dive into slow-cooked hearty dishes that fill the home with tantalizing aromas and leave you feeling drowsy with the contentment of being well-fed.

Ingredients

For the Short Ribs

- 8 bone-in short ribs
- Olive oil
- Salt and Pepper
- 1 small sweet onion, diced
- 1 bulb roasted garlic cloves, smashed (recipe follows)
- 1 Tbsp. Pomi Double Concentrated Tomato Paste
- 1 cup red or white wine, I used a Cabernet Sauvignon
- 2 24.7 oz bottles of Pomi Rustica Tomato Sauce
- 2 tsp. granulated sugar
- Two bay leaves

- A few sprigs of thyme
- Fresh basil for serving

For the Risotto

- 8 oz. mushrooms, sliced
- Olive oil
- Salt and pepper
- 1 small shallot, diced
- 3 cloves garlic, minced
- 2 tsp. thyme leaves, chopped
- 1 tsp. lemon zest
- 1 cup Arborio rice
- ½ cup dry white wine, like a Chardonnay
- 4 cups chicken stock
- ½ cup pecorino, grated

Directions

For the Short Ribs

1. Preheat oven to 300°F.
2. Trim short ribs of any excess fat and pat dry with paper towels. Season with salt and pepper.
3. In a large oven-safe pot heat 2 Tbsp. olive oil over medium-high heat.
4. Sear short ribs in two batches, for a few minutes on each side until a nice brown crust forms.
5. Remove short ribs and set aside, drain all but 1 tablespoon of oil from the pot and add the onion. Sauté for about 2-3 minutes.
6. Add in roasted garlic cloves and tomato paste. Cook another minute.
7. Deglaze the pan with wine being sure to use a wooden spoon to scrape up all the brown bits at the bottom.
8. Add in Pomi Rustica Tomatoes, sugar, bay leaves, and thyme, and bring to a simmer. Season with salt and pepper.
9. Place short ribs back in the pot and be sure each one is submerged in the sauce.
10. Place lid on the pot and cook in the oven for 3-4 hours or until short ribs are tender and falling off the bone. Be sure to check ribs from time to time to ensure they are always covered in sauce and to skim off any excess oil and fat that pools on the surface.
11. Serve short ribs on or off the bone and over a plate of hot mushroom risotto with fresh basil and fresh cracked black pepper.

For the Risotto

1. Get your arm ready for some vigorous stirring.
2. In a small pot heat chicken stock so it is hot and ready when it's time to add to the risotto. I usually bring to a boil and keep it on a low heat while I prep everything else.

3. In a medium pot heat 2 Tbsp. olive oil over medium-high heat.
4. Brown mushrooms until golden, about 5-7 minutes. Wait to season mushrooms with salt and pepper until they are a few minutes from being done. Remove and set aside in a bowl.
5. Add in 1 Tbsp. olive oil (if the pan is too dry) along with shallot, garlic, lemon zest, and thyme and cook 1-2 minutes, being careful not to burn the garlic.
6. Add in rice and stir until coated with oil. Add in wine and stir until nearly all the liquid has completely absorbed.
7. Add in about ½ cup or a ladle-full of hot chicken stock to the risotto, stirring continuously until liquid is almost completely absorbed. Repeat this step until you've used up the last of the stock. Don't walk away, keep on stirring!
8. Turn off the heat and add the mushrooms back in along with the pecorino. Stir to combine. Season with salt and pepper if needed.
9. Cover rice in the pot and let it sit for about 5 minutes to allow all the flavors and ingredients to come together.
10. Served with braised short ribs and enjoy!

To Make Roasted Garlic

1. Preheat oven to 350°F.
2. Cut off the top of a bulb of garlic, about ¼ inch, not the root end! Drizzle with olive oil and wrap in foil.
3. Place in a small baking dish to avoid oil dripping.
4. Bake for about 30-45 minutes (depending on the size of your bulb) or until cloves are golden brown and tender. Allow to cool before handling.