

Chef's

NOTES

Spring is around the corner and we all know April showers bring May flowers. While we have a few more showers ahead, we're indulging in a few more cozy meals. Bone-in short ribs are an easy meal and make for a savory dinner. As we spring forward we're also sharing with you a treat from our newly re-opened cafe, bakery & restaurant, Cardellino. Chef Jeremy has whipped up a batch of his famous chocolate chip cookies, perfect for a spring treat. Thanks for your continued support of The Wise Ox and The Ox Box.

–ChefBradWise



- Rosemary & Lemon Chicken
- Butcher's Ground Beef
- Signature Carne Asada
- Bone-in Short Ribs
- Roasted Garlic Sausage
- Pecorino & Rapini Sausage
- Pork Shoulder Adobada
- Cardellino Chocolate Chip Cookies



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I Braised Short Ribs

Ingredients

- 2 lbs Bone in Short Ribs
 - 1-2 tablespoons olive oil
 - salt & pepper, to taste
 - 1/2 onion, diced large
 - 1 stalk celery, diced
 - 1 whole carrot, diced
 - 1-2 gloves garlic, smashed
 - 1-2 tablespoons tomato paste
 - 1 cup red wine (or sub broth)
 - 1 1/2 cups beef broth
 - 1-2 bay leaves
 - 1 spring fresh thyme 1 spring oregano
- OPTIONAL: Wise Ox Beef Demi

√ Step 1

Heat oven to 350. Pat dry short ribs and generously season with salt and pepper.

√ Step 2

Heat olive oil in dutch oven over medium-high heat. Brown the ribs for 5-6 minutes each side. Set aside.

√ Step 3

Add diced onion and cook 8-10 minutes until translucent and softened. Add diced celery and carrots, cook 3-5 minutes more. Add smashed garlic and tomato paste.

√ Step 4

Stir in wine and bring to a boil. Reduce to medium and simmer until wine reduces in half. Add in beef broth and stir.

√ Step 5

Add meat to pot, add bay leaves, thyme and oregano. Cover with lid and transfer to oven.

√ Step 6

Cook 2 - 2 1/2 hours or until ribs are tender. Transfer meat to plate and cover. Strain the liquid and discard veggies (or keep them!) Add liquid back to pot and simmer until thickens. OPTIONAL: add in Wise Ox Beef Demi for extra decadent sauce

√ Step 7

Enjoy!

