

## Braised Short Ribs

### Ingredients

8 bone-in beef short ribs  
1 tsp salt  
2 tsp freshly ground black pepper  
4 tbsp olive oil  
½ cup yellow onion, diced  
3 cloves garlic, minced  
1 cup beef broth  
3 tbsp Worcestershire sauce  
1 cup red wine  
2 sprig rosemary

### Method

Set the EGG for indirect cooking with the convEGGtor at 350°F/177°C.

Season the short ribs with salt and pepper. Heat olive oil in the Big Green Egg Dutch Oven. Sear short ribs for 1 minute per side. Remove from the Dutch oven and set aside.

Add the onion to the Dutch Oven and cook for 3 minutes or until it is translucent. Add in garlic and cook for an additional minute.

Pour beef broth, Worcestershire sauce and red wine into the Dutch oven. Bring to a simmer and add in the short ribs. Place the rosemary sprigs on top. Cover the Dutch oven and cook for 2½ hours, or until meat is tender.

