

# Wine Braised Short Ribs with Horseradish Cream

Recipe By *Daphna Rabinovitch*



Cooking and Prep:  3  
h 15 m

Serves:  6

No Allergens

Preference: Meat

Difficulty: Medium

Occasion: Passover

Diet: Gluten Free, Low Carb

Source: [KosherScoop.com](http://KosherScoop.com)

## Ingredients (21)

### Ribs

- 5 pounds short ribs
- 4 cups beef stock
- 3 tablespoons [Tuscanini Tomato Paste](#)
- 1 bottle (750 mL) [Alfasi Cabernet Sauvignon](#) or other red wine
- 4 cloves garlic, minced or 4 cubes [Gefen Frozen Garlic](#)
- 3 celery ribs, chopped

- 3 carrots, chopped
- 2 large onions, chopped
- 2 tablespoons vegetable oil
- 1/4 teaspoon cayenne pepper
- 1/2 teaspoon pepper
- 1/2 teaspoon salt
- 1 and 1/2 teaspoons dried thyme
- 1 and 1/2 teaspoons paprika
- 1 bay leaf
- 5 sprigs fresh parsley
- 3 sprigs fresh thyme
- 1 tablespoon whole black peppercorns

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### Topping

- 1/2 cup **Manischewitz Horseradish** or other bottled horseradish
- 1/3 cup B'Gan oil-based non dairy whip topping

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### Sommelier Suggests

- Teal Lake Shiraz**
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## Start Cooking

### For the Ribs

1. Place peppercorns, thyme, parsley and bay leaf in a small square of double-ply cheesecloth. Bundle at top and tie with kitchen string; set aside.
2. Stir together paprika, thyme, salt, pepper and cayenne pepper in large shallow bowl. One at a time, coat each piece of short rib in spice mixture.
3. In large heavy saucepan or skillet, heat oil over medium-high heat. Add ribs, about three at a

time, and brown well on each side, about 12 minutes total. Remove ribs to roasting pan large enough to hold them in a single layer.

4. Preheat oven to 350°F.
5. Add onions, carrots, celery and garlic along with 2 tablespoons cold water to the roasting pan. Cook over stovetop, stirring to scrape up any browned bits from bottom of pan, for about 4 minutes or until vegetables have softened. Stir in wine and tomato paste. Bring to a boil. Boil for about 15 minutes or until wine is reduced to about 1/3 cup, barely covering the vegetables. Pour in the stock and bring to a boil.
6. Pour stock vegetable mixture over ribs. Cover pan tightly with aluminum foil. Bake in center of preheated oven for two and a half hours or until meat is fall-off-the-bone tender. If serving right away, skim off as much excess fat as possible. (Meat can be slightly cooled and refrigerated overnight. Skim off any solidified fat. Rewarm in a 325°F oven for one hour).

### For the Topping

1. Whip oil based non-dairy whip topping to soft peaks.
2. Drain horseradish; fold cream into horseradish.
3. Serve with meat.