

# Crockpot Red Wine Braised Short Ribs

My Crockpot red wine braised short ribs are the ultimate cold weather comfort food!

★★★★★ 4.86 from 7 votes



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PREP TIME  
20 mins

COOK TIME  
8 hrs

TOTAL TIME  
8 hrs 20 mins



COURSE  
Main Course

CUISINE  
American

SERVINGS  
6



CALORIES  
501 kcal

## INGREDIENTS

- 3.5-4 pounds beef short ribs (bone-in)
- 1 tablespoon olive oil
- 1 large carrot peeled & chopped finely
- 1 medium onion chopped
- 1 bottle dry red wine
- 6 cloves garlic minced
- 6 sprigs fresh thyme
- 1 tablespoon Worcestershire sauce
- 3 tablespoons tomato paste
- 1 tablespoon brown sugar
- 1 tablespoon smoked paprika
- 4 dashes Italian seasoning
- Salt & pepper to taste
- 1 tablespoon cornstarch

## INSTRUCTIONS

1. Add olive oil to a large, heavy skillet over medium heat. Season the short ribs with salt & pepper.
2. Once the oil is hot, add the short ribs. You'll likely need to do two batches. Don't crowd the pan. Sear for 3-4 minutes per side.
3. Add all the other ingredients to the Crockpot except for the cornstarch. Give it a stir. Add the short ribs in as even of a layer as possible (some will likely stick out and that's ok). Cook on high for 5-6 hours or low for 7-8 hours.
4. Once the ribs are done, skim the fat off the surface (I just use a small spoon to do this). Mix the cornstarch with about a tablespoon of cold water until you've got a smooth mixture, then stir it into the Crockpot. Let it sit for about 5 minutes to thicken the sauce up a bit. Add extra salt & pepper as needed. *A note on the salt: I prefer not to tell people how much to add since it's subjective, but you'll likely need to add a fair bit (around a teaspoon or more).*

## NOTES

- This recipe freezes well.
- Serves 6+
- *Nutritional information is provided as a courtesy only and should be construed as an estimate rather than a guarantee. Ingredients can vary and Salt & Lavender makes no guarantees to the accuracy of this information.*

## NUTRITION

Calories: 501kcal	Carbohydrates: 13g	Protein: 38g	Fat: 22g
Saturated Fat: 9g	Cholesterol: 114mg	Sodium: 226mg	Potassium: 900mg
Fiber: 2g	Sugar: 5g	Vitamin A: 2422IU	Vitamin C: 6mg
Calcium: 48mg	Iron: 5mg		