SUNDAY RIVER RANCH®

TEXAS WAGYU BEEF

WAGYU RECIPE COLLECTION

Slow-Braised Wagyu Short Ribs

with Red Wine & Garlic Mashed Potatoes

Slow-cooked richness, worthy of a special occasion.



Deep Flavor • Fork-Tender • Ranch Raised

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SUNDAY RIVER RANCH | SIGNATURE WAGYU RECIPES

Slow-Braised Wagyu Short Ribs

with Red Wine & Garlic Mashed Potatoes

PREP 25 MIN • BRAISE 3–3½ HR • SERVES 4

INGREDIENTS

- ☐ 3–4 lb Sunday River Ranch Wagyu short ribs (bone-in)
- ☐ Kosher salt and freshly ground black pepper
- ☐ 1 tbsp high-heat oil (only if needed)
- ☐ 1 yellow onion, diced; 2 carrots, chopped
- ☐ 4 garlic cloves, smashed; 2 tbsp tomato paste
- ☐ 2 cups dry red wine; 2 cups low-sodium beef stock
- ☐ 2 thyme sprigs, 1 rosemary sprig, 1 bay leaf
- ☐ 2 lb Yukon Gold potatoes; 4 tbsp butter
- ☐ ½ cup warm milk or cream; 3 roasted garlic cloves

THE METHOD

1. Brown ribs Heat oven to 325°F. Pat ribs dry; season and sear until browned.

2. Build base Cook onion and carrots 5 min; add garlic and tomato paste.

3. Deglaze Add wine, scraping browned bits; simmer 5 min.

4. Braise Add stock, herbs and ribs. Cover; bake 3–3½ hr until fork-tender.

5. Make mash Boil potatoes until soft. Mash with butter, milk and roasted garlic.

6. Finish sauce Remove ribs; skim fat. Reduce liquid to a glossy sauce.

7. Serve Spoon ribs and sauce over mashed potatoes; garnish with herbs.

RANCH TIP

Low, slow braising transforms well-marbled short ribs into fork-tender beef.

Skim excess fat before reducing the sauce; Wagyu can render generously.

Short ribs are ready when tender throughout, not at a steak-style temperature.