

GREEK STYLE BRAISED SHORT RIBS (KOKKINISTO INSPIRED)



Ingredients:

- 7 to 8 lbs bone-in Beef short ribs (about 10 pieces)
- Salt & black Pepper
- 3 tbsp Olive Oil
- 2 large Onions, finely chopped
- 6 cloves Garlic, minced
- 3 tbsp Tomato paste
- 2 cans (28 oz) crushed Tomatoes
- 2 cups Greek red Wine (or Beef stock if skipping Wine)
- 2 cups Beef stock
- 2 Cinnamon sticks
- 2 tsp ground Cinnamon
- 2 tsp dried Oregano
- 4 Bay leaves
- Zest of 2 Lemons
- 2 tbsp red wine Vinegar (optional but traditional)
- Chopped fresh Parsley, for garnish

Instructions:

Brown the Short Ribs:

Season short ribs generously with salt and black pepper.
Set pressure cooker to medium-high heat and add olive oil.
Brown ribs on all sides in batches until deeply golden, remove and set aside.

Build the Sauce:

Add chopped onions to the pot & cook until soft and lightly golden, scraping up browned bits.
Add garlic and tomato paste & cook until the paste deepens in color and becomes fragrant.
Stir in crushed tomatoes, wine, beef stock, cinnamon sticks, ground cinnamon, oregano, bay leaves, and vinegar & bring mixture to a gentle simmer.

Pressure Cook:

Return short ribs to the pot, nestling them into the sauce with the meat mostly submerged.
Lock the lid and set to High Pressure for 60 minutes.
Once cooking is complete, allow a 15-minute natural pressure release, then carefully release any remaining pressure.

Finish and Adjust:

Remove short ribs and set aside loosely covered.

Set cooker back to Medium and simmer sauce for 10 to 15 minutes, if needed, to thicken.

Remove cinnamon sticks and bay leaves & stir in lemon zest.

Taste and adjust salt and pepper.

Oven Finish:

Transfer ribs and sauce to a roasting pan and bake uncovered at 375° for 15 to 20 minutes after pressure cooking to deepen flavor and color.

Return ribs to the sauce and spoon sauce over the top.

Garnish with chopped fresh parsley before serving.