GREEK

Short Rib Giouvetsi

COMPLEXITY	SERVES	PREP	COOK	TECHNIQUE	CUT
Involved	**6**	**25 min**	**3 hr**	**Braise**	**Braising ribs**

Ingredients

- 1.8 kg (4 lb) beef braising ribs, in 5 cm (2 in) pieces
- 1½ tsp salt
- 1 tsp black pepper
- 3 tbsp olive oil
- 2 onions, finely chopped
- 4 cloves garlic, minced
- 2 tbsp tomato paste
- 125 ml (½ cup) dry red wine
- 400 g (14 oz) can crushed tomatoes
- 750 ml (3 cups) beef stock, plus more if needed
- 1 cinnamon stick
- 2 bay leaves
- 1 tsp dried oregano
- ¼ tsp ground allspice
- 400 g (14 oz) orzo (kritharaki)
- 100 g (3½ oz) kefalotyri or pecorino, grated
- Chopped parsley, to serve

Steps

1. Heat the oven to 160°C (325°F). Season the ribs with the salt and pepper. Heat the oil in a wide ovenproof pot over medium-high heat and brown the ribs in batches, about 3 minutes per side. Set aside.
2. Lower the heat to medium, add the onions and cook for 8 minutes until soft and golden. Stir in the garlic and tomato paste and cook for 1 minute more.
3. Pour in the wine and let it bubble for 1 minute, scraping up the browned fond. Add the tomatoes, stock, cinnamon, bay leaves, oregano and allspice.
4. Return the ribs to the pot, bring to a simmer, cover and braise in the oven for 2 hours 15 minutes, until the meat is tender and pulling from the bone.
5. Lift the ribs onto a plate. Skim the fat from the sauce and discard the cinnamon and bay leaves. You need about 1 litre (4 cups) of liquid; top up with hot stock if there is less.
6. Stir the orzo into the sauce, nestle the ribs back on top and return the pot to the oven, uncovered, for 25 to 30 minutes, stirring the orzo once, until it is tender and has soaked up most of the liquid.
7. Let it stand for 5 minutes. Scatter with the cheese and parsley and serve straight from the pot.

Notes

- **Texture:** the orzo should be creamy, not dry; add a splash of hot water at the end if it has tightened up.
- **Make ahead:** braise the ribs a day ahead and chill them in their sauce, then reheat and add the orzo before serving.
- **Other cuts:** blade or cross rib roast in large cubes or shank slices also work; shank needs 30 minutes longer in the first braise.

- **Pair with:** a Greek salad with plenty of lemon to cut the richness.