

# DUTCH OVEN HONEY BOURBON SHORT RIBS



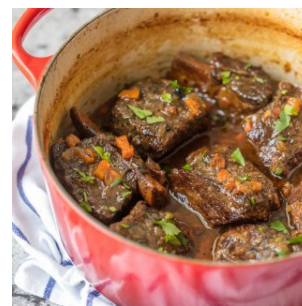
COURSE: MAIN COURSE CUISINE: AMERICAN

PREP TIME: 20 MINUTES COOK TIME: 3 HOURS

TOTAL TIME: 3 HOURS 20 MINUTES SERVINGS: 4

CALORIES: 591KCAL

AUTHOR: [BECKY HARDIN - THE COOKIE ROOKIE](#)



This Short Ribs Recipe (Honey Bourbon Dutch Oven Short Ribs) has quickly become one of our favorite dutch oven recipes! They're so tender and flavorful with this honey bourbon sauce.

## INGREDIENTS

### FOR THE SHORT RIBS:

- 8 bone-in Beef Short Ribs
- Kosher Salt & Freshly Ground Black Pepper to taste
- ¼ cup All-Purpose Flour
- 6 strips Bacon cut into 1/8 in pieces
- 1 sweet Yellow Onion peeled & diced
- 3 cloves Garlic peeled & minced
- 3 Carrots trimmed & diced
- 1 cup Honey Bourbon
- ¼ cup Honey
- 2-3 cups [Chicken Broth or Stock](#) enough to cover ribs
- 1 tablespoon Worcestershire Sauce
- 1 teaspoon [Herbs de Provence](#)
- 1 teaspoon Kosher Salt

## INSTRUCTIONS

### FOR THE SHORT RIBS:

1. Preheat oven to 350 degrees F.
2. Liberally salt & pepper all sides of the short ribs and dredge lightly in flour. Set aside.
3. In a large Dutch oven, cook bacon until crispy. Transfer crispy bacon to a paper towel-lined plate. Once cooled, transfer to a refrigerator container to save for later use.
4. If more fat is needed to sauté the carrots, onion and garlic, add 2 tablespoons olive oil to the bacon grease. Add the carrots and cook them for 2 minutes. Add the onions and cook until onions are translucent. Add the garlic and cook 30 seconds. Transfer vegetables to a large heatproof bowl and set aside.
5. Turn heat to HIGH and place short ribs in the Dutch oven. Turn until all sides have browned, about 1 minute per side. Transfer short ribs to the bowl with the vegetables.
6. Turn heat to MEDIUM. Pour in the Honey bourbon and scrape, or deglaze, the pan to release all the bits of flavor stuck on the bottom of the pan.
7. Add the honey, chicken stock, Worcestershire Sauce & herbs. Taste the broth and season with more salt & pepper, if needed.

- 1 teaspoon Freshly Ground Black Pepper

#### FOR THE HONEY BOURBON GLAZE:

- ½ cup Honey
- ½ cup Honey Bourbon Whisky
- 2 tablespoons dark Brown Sugar
- 2 tablespoons Soy Sauce
- 1 teaspoon Dijon Mustard
- 1 teaspoon Worcestershire Sauce
- 1 teaspoon ground black pepper
- ¼ teaspoon kosher salt
- 1/8 teaspoon dash red pepper flakes

8. Place the lid on the pot and set in on the middle rack in the oven. Cook 2 hours at 350 degrees F, then reduce heat to 325. Cook an additional 30-45 minutes or until meat is falling off the bones and is fork-tender.

9. Remove the pan from the oven and allow it to rest, lid on, for 20-30 minutes.

10. Before serving, skim the fat off the top of the liquid and stir in the bacon.

11. Serve with mashed potatoes or creamy polenta and drizzle with the Honey Bourbon Glaze.

12. Enjoy!

#### FOR THE HONEY BOURBON GLAZE:

1. Combine all glaze ingredients in a small saucepan. Bring to a boil over medium-high heat, then reduce heat to medium-low. Simmer (or low boil) 5 minutes or until mixture is reduced and is similar to syrup. The sauce will thicken as it cools. If it becomes too thick, add a little water, whisk and reheat to desired thickness.

2. Drizzle over the Honey Bourbon Short Ribs

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#### NUTRITION

Calories: 591kcal | Carbohydrates: 78g | Protein: 8g | Fat: 13g | Saturated Fat: 4g | Cholesterol: 22mg | Sodium: 1993mg | Potassium: 511mg | Fiber: 2g | Sugar: 65g | Vitamin A: 7645IU | Vitamin C: 16.3mg | Calcium: 55mg | Iron: 2mg