

How to Make Instant Pot Short Ribs

This super simple recipe for how to make Instant Pot short ribs will save your life! Super tender short ribs with a delicious red wine and balsamic sauce will steal the show at any dinner table yet they are simple enough to make for a Monday dinner!

Course Entree, Main Course

Cuisine French, Italian

Servings 6 people

Calories 1779 kcal

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Ingredients

- 4-5 pounds boneless short ribs
- 1 large onion
- 2 shallots
- 2 large carrots
- 5 cloves of garlic
- 1 sprig of rosemary
- 4-5 sprigs of parsley
- 2 cups of good red wine
- 3 tbsp balsamic vinegar
- salt and pepper to taste
- 8oz Mushrooms (baby bella) optional

Instructions

1. Preheat the Instant Pot to the "Saute" option.
2. Season your short ribs really, really well with salt and pepper. I always use Kosher salt.
3. Place them in one layer in your pot and let them sear. Don't touch for about 7-8 minutes.
4. In the mean time, dice up your onions, shallots and carrots.
5. After 7-8 minutes are up, flip the meat to the other side and let it go for another 5 minutes.
6. Once all the meat is nicely browned, remove it on a plate and turn the heat down to medium. Do this in two different parts if necessary ensuring never to over crown the pot.
7. Check your pot, if you have a lot of more oil than about 1 tbsp (accumulated from the meat) then pour it out.
8. Add your onions, shallots, garlic cloves and carrots to the pot and sweat for about 5-7 minutes until aromatic and soft, add mushrooms now. Toss them in all those glorious pan drippings. Season with salt and pepper.
9. Add in the red wine. Scrub the bottom as you do this. Pick up all those nice bits that have caramelized from the bottom.
10. Nestle the short ribs back in and add in one sprig of rosemary and the parsley sprigs.
11. Seal the Instant pot insuring that the venting switch is set on to the "*Sealing*" position. Press the "*Stew*" option and set the manual time to 35 minutes on high pressure. *If you have bone in short ribs you will need to add 15 more minutes to the cooking time. But the results will still be perfect!*
12. Once the timer beeps, allow the Instant pot to go into the "*Keep Warm*" function for 15 minutes. Carefully, switch the venting tab to the "*Venting*" position and only once all the steam has been released go ahead and carefully remove the lid of the pot.

13. Remove the meat, skim the sauce off with a spoon concentrating on only removing the fat. Add in the 3 tablespoons of balsamic vinegar, and turn back onto the "*Saute*" option. Allow to boil until it has reached a glossy and glaze consistency. (See Note)

Recipe Notes

1. Please note the nutritional information should only be used as a guideline.
2. If you want the sauce to be reduced faster, put it in a larger pan so more surface area is covered and therefore it reduces faster. This will take about 15-20 minutes instead of the 30 it would take in the Instant pot. If it is not quite thick enough, simply create a slurry with 2 tbsp of corn starch and 2 tbsp of water and carefully stream it into the liquid as it boils until desired consistency is achieved.