

# Braised Short Ribs – Paired with 2007 Shiraz

## Ingredients:

6	Bone in beef short ribs
1 tsp	Kosher Salt
2 tsp	Extra Virgin Olive Oil
1 large	Spanish Onion
2 ribs	Celery
2 each	Carrots
2 cloves	Garlic, smashed
1 cup	Tomato paste
2-3 cups	Hearty red wine (Auriga Shiraz works well here)
2 cups	Water
1 TBLS	Demi-Glace (dissolved in the 2 cups of water) Substitute 1.5 cups extra rich beef broth is demi-glace is not available
1 bunch	Fresh thyme, tied with kitchen string
2	Bay Leaves
Salt and Pepper	To Taste



## Directions: Pre-heat oven to 375°

1. Coat a large pot big enough to accommodate the beef and vegetables with olive oil and heat to high temp. Season short ribs with salt and pepper, and place in the pot and brown on all sides. Cook in batches if necessary.
2. While the short ribs brown, puree all the vegetables in a food processor until it forms a coarse paste.
3. Once browned, remove ribs and drain the fat. Coat the pot with fresh olive oil and add the pureed vegetables.
4. Season with salt and brown until very dark and a 'crud' starts to form on the bottom of the pan, about 10-15 min. Scrape the crud and let it reform. Add tomato paste and brown, 4-5 min.
5. Add the wine and deglaze the bottom of the pan by scraping. Lower heat if necessary, reduce the mixture to half.
6. Return the short ribs to the pan, add the water with demi-glace, enough to cover the meat. Add the thyme and bay leaves.
7. Cover the pan and place in the oven for 3 hrs. Check periodically and add more water if needed. Turn the ribs half way through cooking time.
8. Remove the lid the last 20 min of cooking to let things brown and sauce reduce.
9. Serve ribs with mashed potatoes and pass the sauce at the table.

Serves 2-4

Pairs well with a side of garlic mashed potatoes.

**Enjoy with Auriga's 2007 Shiraz**