

Wine Braised Short Ribs

Serves 4

- 2 Tbsp. vegetable oil
- 2 1/2 lbs. boneless short ribs
- Flour for dredging
- Salt and pepper
- 2 Tbsp. unsalted butter
- 1 onion, finely chopped
- 1 carrot, finely chopped
- 1 celery rib, finely chopped
- 2 Tbsp. tomato paste
- 2 Tbsp. flour
- 750 ml. dry red wine
- 2 c. chicken stock

Preheat oven to 300 degrees; place rack in lower third. Salt and pepper meat. Dredge in flour; shake off excess. Heat oil in 5-quart Dutch oven and brown meat. Remove; discard cooking oil. Melt butter in Dutch oven. Add onion, carrot, and celery. Cook until lightly browned, stirring frequently. Add tomato paste, then 2 Tbsp. flour; cook 1 minute, stirring. Add wine and chicken stock, stirring to loosen browned bits. Return meat to Dutch oven; stir to cover in liquid. Cover and braise in oven for 2 to 2 1/2 hours, turning meat twice, until tender. Remove meat and tent with foil to keep warm. Strain solids from sauce; skim off fat. Return liquid to Dutch oven; boil until reduced to 2 cups. Return meat to sauce and simmer until heated through.

Accompany with Cooper-Garrod Cabernet Sauvignon