



presents
Cabernet Braised Shortribs
Paired with Vinum Cellars 2005 Four Barrel Cabernet Sauvignon

SERVES 4

4 one pound pieces beef shortrib with bone
2 yellow onions, peeled and cut into 1" chunks
3 carrots, peeled and cut into 1" chunks
4 stalks celery, cut into 1' chunks
12 whole garlic cloves
2 bottles fruity, drinkable Cabernet sauvignon
1 bunch, fresh thyme
1 teaspoon black pepper corns
kosher salt and ground black pepper.

Day before; take shortribs and place them in a large enough container where they can sit in an even layer. Place vegetables and peppercorns over ribs, and cover with wine. Let marinate for 24 hours in refrigerator.

To prepare; heat oven to 350 degrees. Remove ribs from marinade, season with salt and pepper and set aside. Strain vegetables from wine and set aside separately. Heat a large, heavy bottom dutch oven type pot on high. Add enough vegetable oil to lightly cover bottom of pot. Once wisps of smoke are slightly visible, add ribs, meat side down and brown evenly on all sides. Once browned, remove from pot and set aside. Pour off fat from pot and discard. Return ribs to pot. In a second large skillet, sauté vegetables on medium high heat until golden brown and caramelized, add wine and allow to deglaze pan. Pour vegetable/wine mixture over ribs. Add thyme and bay leaves, and bring pot to a boil. Cover and place in oven and braise for two hours, until tender and succulent. Remove ribs from braising liquid. Lightly cover and transfer to a serving platter and keep in a warm place. Pour braising jus into a medium sauce pan through a fine strainer and discard vegetables. Allow jus to sit long enough for fat to rise to surface. Skim off fat and simmer jus until reduced by half. Season with salt and pepper, pour over ribs and serve.