

FARM at the Carneros Inn
Short Ribs Braised in Red Wine with Celery Duo
Paired with Fife Vineyard 2003 Old Vine Zinfandel

Ingredients:

Short Ribs:

3 bottles dry red wine	2 tbsp vegetable oil
8 short ribs, trimmed	salt
1 tsp black peppercorns, crushed	flour for dredging
10 cloves garlic, peeled	freshly ground white pepper
8 large shallots, peeled, trimmed, split, rinsed and dried	
2 medium carrots, peeled, trimmed and cut into 1-inch lengths	
2 stalks celery, peeled, trimmed, and cut into 1-inch lengths	
1 medium leek, white and light green parts only, coarsely chopped, washed, and dried	
6 sprigs Italian parsley	2 sprigs thyme
2 bay leaves	2 tbsp tomato paste
3 quarts unsalted Beef stock or store-bought low sodium beef broth	

Method:

Pour the wine into a large saucepan set over medium heat. When the wine is hot, carefully set it aflame, let the flames die out, then increase the heat so that the wine boils; allow it to boil until it cooks down by half. Remove from the heat. Center a rack in the oven and preheat the oven to 350 degrees F.

Warm the oil in a Dutch oven or large casserole over medium-high heat. Season the ribs all over with salt and crushed pepper. Dust half the ribs with about 1 tbsp flour and them, when the oil is hot, slip the ribs into the pot and sear 4 to 5 minutes on a side, until the ribs are well browned. Transfer the browned ribs to a plate, dust the remaining ribs with flour, and sear in the same manner. Remove all but 1 tbsp of fat from the pot, lower the heat under the pot to medium, and toss in the vegetables and herbs. Brown the vegetables lightly, for 5 to 7 minutes, then stir in the tomato paste and cook for 1 minute to blend.

Add the reduced wine, browned ribs and stock to the pot. Bring to a boil, cover the pot closely, and slide it into the oven to braise 2 ½ hours, or until the ribs are tender enough to be easily pierced with a fork. Every 30 minutes or so, lift the lid and skim and discard whatever fat may have bubbled up to the surface.

Carefully (the tender meat falls apart easily) transfer the meat to a heated serving platter with raised rims and keep warm. Boil the pan liquids until they thicken and reduce to approximately 1 quart. Season with salt and pepper and pass through a fine-mesh strainer; discard the solids. (The ribs and sauce can be made a few days ahead and kept

covered in the refrigerator. Reheat gently, basting frequently, on top of the stove or in a 350 degree oven.)

Celery Duo:

1 quart whole milk
2 tbsp coarse sea salt
2 lbs celery root, peeled and cut into 8 pieces
1 lb Yukon Gold Potatoes, peeled and cut in half
8 tbsp (1 stick) unsalted butter, cut into 8 pieces, at room temperature
Salt & freshly ground white pepper

Method:

Put the milk, 4 cups water, the coarse salt, celery root and potatoes in a medium saucepan and bring to a boil over medium heat. Lower the heat and cook at a simmer until the vegetables can be easily pierced with the point of a knife, 20 to 25 minutes. Drain the vegetables and return them to the pan.

Put the pot back over low heat and toss the vegetables around in the pot just enough to cook off their excess moisture; transfer the vegetables to the work bowl of a food processor. Add the butter and process – taking care not to overwork the mixture just until the puree is smooth and creamy. Season with salt and pepper. Keep the puree warm in the top of a double boiler over simmering water. (The puree can be made up to 6 hours ahead. Cool it, cover it with plastic wrap, pressing the wrap against the puree, and refrigerate. When you're ready to serve, re-warm the puree in the top of a double boiler over simmering water.)