

Mustards Grill
presents
Zinfandel Braised Short Ribs
paired with
Madrigal Vineyards 2003 Zinfandel

Ingredients:

10# short ribs
1-1/2 qt. red wine
4 medium onions, chopped
1 lb. carrots, chopped
1 lb. celery, chopped
1/3 bunch thyme
6 bay leaves
1 pinch peppercorns
1 head garlic, cut in half
1 gallon chicken stock
Flour, peanut oil for braising

Heat oil smoking hot in rondeau (braiser): while heating, dust ribs with salt and black pepper and dredge in flour. Shake to rid of excess. Sear ribs until very nicely browned, but not burnt. Place in hotel pans. Add a little more oil. Toss in vegetables. Saute for a couple of minutes. Add herbs and seasonings. Deglaze with red wine. Add stock and ribs and bring to boil. Cover with foil and braise at 375 degrees until tender, about 1-1/2 hours.

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