

J. Rickards Winery



BRAISED SHORT RIBS

Prep time: 10 min | Cook time: 4 hr 20 min | Total time: 4 hr 30 min | 6–8 servings

Recommended wine pairing: *J. Rickards Petite Sirah*

INGREDIENTS

- 4–5 lbs beef short ribs on the bone
- 2 cups all-purpose flour
- salt and ground black pepper
- 4 Tbsp olive oil, plus more if needed
- 4 large carrots, peeled and cut into 1-inch pieces
- 2 large sweet yellow onions, chopped
- 5 cloves garlic, chopped
- 2 cups *J. Rickards Brown Barn Petite Sirah*
- 6 oz tomato paste
- 4 fresh thyme sprigs
- 3 fresh rosemary sprigs
- 2 bay leaves
- 2–3 cups beef stock

DIRECTIONS

- 1 Preheat oven to 300°F. Season the ribs with salt and pepper. Spread flour on a baking sheet and dredge ribs in the flour, coating well. In a 5 or 6 quart Dutch oven, warm the olive oil over medium-high heat until almost smoking. Brown the ribs on all sides, in batches if necessary, about 10 minutes. Transfer to a large plate.
- 2 Add more oil to the pot if necessary. Over medium heat, add the onions, carrots, and garlic and cook until just soft, about 10 minutes. Transfer to another plate and cover with foil.
- 3 Add the *Petite Sirah* to the Dutch oven and stir to scrape up any browned bits. Add tomato paste, thyme, rosemary, and bay leaves and combine well. Increase heat to medium-high and allow to reduce by half and thicken, 10–12 minutes.
- 4 Add the ribs back into the Dutch oven and add enough stock to come up halfway up the sides of the ribs. Stir well, cover, and place in oven for 2½ hours, stirring occasionally.
- 5 Add the vegetables to the Dutch oven and stir gently. Continue cooking another 1½ hour or so.
- 6 It's done when the meat is very tender. Remove excess fat, and the sprigs and leaves. Serve over noodles, mashed potatoes, or our Creamy Polenta.