

# WINE BRAISED SHORT RIBS

YIELD: 4 SERVINGS

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| 3 lbs     | Beef short ribs                                 |
| a/n       | All-purpose flour                               |
| 4 T       | Butter  |
| 2         | Slices of Pancetta, chopped                     |
| 1         | Large yellow onion                              |
| 6         | large garlic cloves, minced                     |
| 1         | 750-milliliter bottle of Merlot or dry red wine |
| 1 tsp     | Dried oregano                                   |
| t/t       | Salt and fresh ground pepper                    |
| 2 ea      | Carrots, peeled and chopped                     |
| 2 ea      | Parsnips, peeled and chopped                    |
| 1 1/2 lbs | Baby portobellos                                |
| 3/4 lb    | Green beans, trimmed and cut into 1-inch pieces |
| 1/2 bunch | Italian parsley, chopped for garnish (optional) |

Recipe created by Wente Vineyards

Executive Chef Anthony Cuellar

for *n*<sup>th</sup> DEGREE Merlot

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- Place flour in a shallow dish, coat short ribs in flour and tap off excess
  - In a large oven safe skillet with tight fitting lid, add and melt butter over medium heat. Add the pancetta, cook.
  - Add short ribs to skillet, cook until beef is browned on all sides, about 8 to 10 minutes. Drain out half the fat. Add the onion and the garlic; cook for 10 minutes
  - Pour in the wine; season with salt and fresh ground pepper. Add the dried oregano and mix all together.
  - Reduce the heat to low. Simmer, with the skillet covered, for about 3 hours or until the beef is tender and the sauce has thickened.
  - Add carrots, parsnips and mushrooms to the skillet; cook covered for 10 minutes
  - Add green beans to the skillet. Cook, covered, for an additional 5 minutes.
  - Garnish with the chopped parsley and enjoy!

SUGGESTIONS—serve short ribs over warm creamy polenta or a side of blue cheese mashed potatoes