

Braised Boneless Short Ribs

Recipe by Ariana Sherlock
Torii Mor Winery

Serves: 4-6 people



WINE PAIRING: TORII MOR 2007 EOLA-AMITY
HILLS SELECT PINOT NOIR

Ingredients:

For Marinade:

2 Tbsp. minced garlic, divided
1 Tbsp. Dijon mustard
½ tsp. dried crushed red pepper
1 tsp. herbes de Provence
2½ cups good dry red wine, such as
Pinot noir, divided

3½-4 lbs. boneless beef short ribs

2 Tbsp. olive oil
1½ cups finely chopped onion
1½ cups finely chopped carrots
1½ cups finely chopped celery
4 cups beef or chicken stock
1-2 bay leaves
2-3 sprigs fresh thyme
4 tsp. cornstarch
¼ cup cold water

Whisk 1 Tbsp. garlic, dijon, red pepper, dried herbes, and 1 cup wine in a small bowl. Arrange short ribs, in a single layer, in a large baking dish or platter. Pour marinade over ribs evenly. Cover and chill at least 6 hours, turning occasionally.

Preheat oven to 500°F. Transfer ribs to a rimmed baking sheet or roasting pan, reserving marinade. Season ribs with salt and pepper and arrange in a single layer. Roast until browned, turning once, about 30 minutes. Turn oven down to 350°F.

Heat olive oil in a large, oven-proof pot, like a Dutch oven, over medium-high heat. Add onions, carrots, celery, and remaining garlic. Saute until onions are translucent, but not browned, 5-7 minutes. Add browned meat, any accumulated juices from meat, reserved marinade, the remaining wine, stock, bay leaves and thyme. Bring to a simmer, cover, and cook in 350°F oven until ribs are fork tender, about 2 hours.

Transfer meat to a bowl and cover with foil to keep warm. Bring braising liquid and vegetables to a boil over medium-high heat. Cook until reduced to a thin sauce consistency, about 25 minutes. Strain out vegetables through a fine mesh sieve, pushing on solids to extract all of the liquid. Discard solids and return liquid to pot. Dissolve cornstarch in the cold water and whisk into braising liquid. Boil until sauce thickens and coats the back of a spoon, stirring constantly, about 2 minutes. Season with salt and pepper to taste. Return meat to sauce and simmer until heated through, about 3 minutes.

Serve over mashed potatoes or polenta with plenty of sauce. Garnish with fresh thyme sprigs.

“Through this Torii Mor, this Earth Gate, we step, to make glad the soul with wine.”