

## **Sarah's Short Ribs paired with Cabernet**

- 4lbs bone in short ribs
  - 2 leeks, chopped (white and light green parts)
  - 2 yellow onions, sliced
  - 2 cups carrots, chopped
  - 3 cups celery, chopped
  - 2 Tbsp minced garlic
  - 12 sprigs Italian parsley
  - 10 sprigs thyme
  - 4 sprigs rosemary
  - 3 bay leaves
  - ½ teaspoon of cayenne pepper
  - 1 750 ml bottle of Cabernet Sauvignon
  - 4 cups (32 ounces) low sodium beef stock
  - 1 Tbsp of tomato paste
  - Salt and pepper
  - ¼- ½ cup olive oil
  - Baking string
1. Turn the oven to 425°F. Prepare short ribs on a baking sheet by brushing them with olive oil and sprinkling them with salt and pepper on all sides. Bake for 20 minutes. Lower to 325°F when finished.
  2. While the short ribs are baking sauté the leeks, onions, celery and carrots in a Dutch oven (or similar) over medium high heat with ¼ cup of olive oil. Cook for 20 minutes, stirring occasionally. Add minced garlic, cook 1 minute. Mix in tomato paste. Add wine, bring to a boil, reduce heat and simmer for 15 minutes.
  3. Add stock, bring to a boil (over medium high heat). Add short ribs making sure to include all juices from sheet pan. Add parsley, thyme, rosemary, bay leaves (tied by baking string). Add cayenne pepper.
  4. Cover and cook in oven at 325°F for 1 hour. Uncover and cook for 1 more hour.
  5. Transfer short ribs to a platter. Remove parsley, thyme, rosemary and bay leaves and discard. Simmer sauce on stovetop for 20 minutes. Skim surface for fat and discard. Return ribs to pot for 5 minutes to heat. Serve with mashed potatoes or egg noodles with sauce spooned on top.
  6. Enjoy with a glass of Cabana Cabernet Sauvignon!