

SHORT RIBS BRAISED IN WINE

Signature Wine Pairing: Le Mortelle Botrosecco | Premium Wine Pairing: Manvi Vino Nobile

Collector Wine Pairing: Quercecchio Brunello Riserva

INGREDIENTS: MARINADE

- 3 LBS meaty chuck ribs, 1 per person except for hearty appetites
- 1 TBSP olive oil
- 1 carrot, chopped
- 1 celery stalk, chopped
- 1 small yellow onion, chopped
- 3 cloves peeled garlic, chopped
- 12 whole peppercorns
- 2 bay leaves
- 1 TBSP dried rosemary, crumbled
- 1 bottle robust red wine
- 1/2 TBSP apricot jam

INGREDIENTS: BRAISING

- 1/2 cup flour
- 1 TSP salt
- 1 TSP pepper
- 1/3 cup olive oil
- 1 small yellow onion, finely minced
- 3 cloves garlic, finely minced
- 14-ounce can chopped Marino tomatoes with juice
- 1 TBSP Worcestershire Sauce
- 1/2 TBSP finely minced fresh rosemary
- If needed: 1 cup beef broth

There's something deeply satisfying about a dish that transforms simple ingredients into an extraordinary meal with a bit of time. These wine-braised short ribs are precisely that—



a study in how gentle heat and good wine can turn modest beef ribs into fork-tender, richly flavored comfort food. This dish is far easier than it may seem. The prep is done well in advance—all you need is a bit of planning so be sure to read the full recipe before deciding your timing.

Marinade

1. Heat the olive oil in a skillet large enough to hold the wine. Add vegetables and garlic, sauté over medium heat for 5 minutes. Add the remaining marinade ingredients, stir, bring to a boil, and let wine reduce for 10 minutes. Remove from heat and let cool to room temperature. Store in a glass jar in refrigerator for up to 3 days, if not using that day.

2. Place ribs and cooled marinade in a Ziploc bag. Seal, place in a large bowl, and refrigerate for 12 to 24 hours.

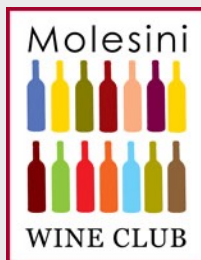
Braising

1. Preheat oven to 325°F. Remove ribs from marinade and pat dry on paper towels. Strain marinade and set aside.

2. Combine flour, salt, and pepper in a plastic bag or large Ziploc. Place well-dried ribs in the flour and shake to coat completely. Heat oil in a large cast-iron or heavy-duty skillet. When the oil is shimmering, shake off excess flour from ribs and brown them in the oil. Do not crowd. Adjust heat so flour does not burn. Turn meat every 4-5 minutes to brown all sides. Once browned, remove ribs and place in a Dutch oven or casserole just large enough for the ribs and sauce.

TIME

- Prep Time: 30 minutes active time, 12 - 24 hours for marinating
- Additional Time: 2.5 hours braising, 1 day rest (optional)
- Difficulty: Easy - Moderate

SERVING SIZE: 4-6

3. Drain excess oil from skillet. If the flour is burned, clean out the skillet; otherwise, keep all the brown bits, as they add flavor. Add onions and garlic and sauté over medium heat until just tender but not brown. Add strained marinade, tomatoes, Worcestershire, and rosemary. Bring to a simmer. Pour over ribs. Cover tightly with foil, then the lid if the pot has one. Braise in the oven for 2 1/2 hours, turning the meat once or twice, being careful to keep the bones and ribs intact. You should have plenty of sauce. If you don't, add beef broth.

4. Remove from oven, skim off accumulated fat, plate and serve.

**Note: You have the option to braise the ribs 1-3 days before serving. In that case, you can let cool, cover, and refrigerate. On the day they're to be enjoyed, remove from the fridge a few hours before serving. Uncover and remove any hardened fat. Reheat in a 350° oven for an hour before plating and serving.*