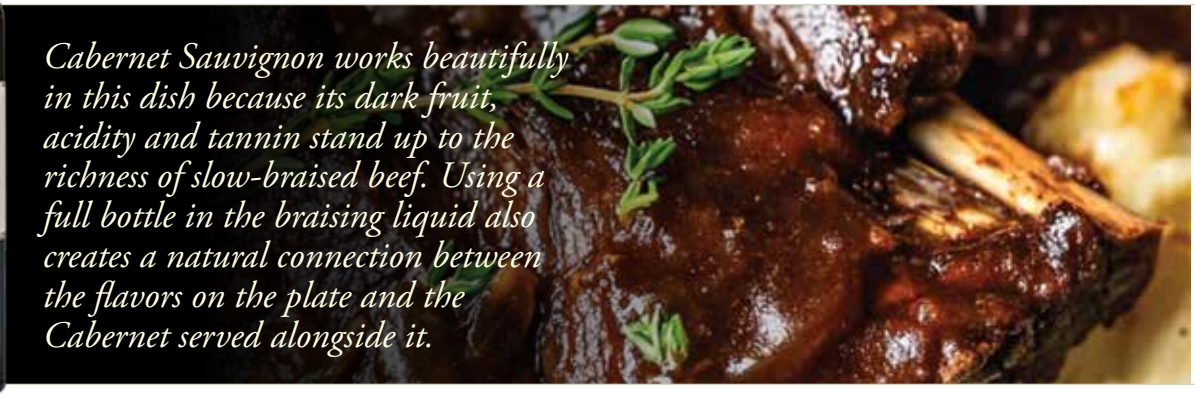
# Cabernet-Braised Beef Short Ribs

*Servings: 4-6*



*Cabernet Sauvignon works beautifully in this dish because its dark fruit, acidity and tannin stand up to the richness of slow-braised beef. Using a full bottle in the braising liquid also creates a natural connection between the flavors on the plate and the Cabernet served alongside it.*

**Rich, slow-braised beef short ribs are a natural partner for Cabernet Sauvignon. This recipe uses an entire bottle of Cabernet in the braise, where it combines with beef stock, aromatic vegetables and herbs to create a deeply flavored sauce. Serve the ribs over creamy polenta with Parmesan, paired with a bottle of Cabernet in large Bordeaux glasses.**

- 5 pounds bone-in beef short ribs
- Kosher salt and freshly ground black pepper
- 1–2 tablespoons neutral cooking oil
- 1 large yellow onion, diced
- 2 medium carrots, diced
- 2 celery ribs, diced
- 4–5 garlic cloves, roughly chopped
- 2 tablespoons tomato paste
- 1 bottle (750 ml) Cabernet Sauvignon
- 2½ cups good-quality beef stock
- 4 sprigs fresh thyme
- 2 bay leaves
- 1 tablespoon balsamic vinegar, optional
- 1–2 tablespoons cold unsalted butter, optional, for finishing

**1. Brown the short ribs**
Preheat the oven to 300°F. Pat the short ribs dry and season generously with salt and pepper. Heat the oil in a large Dutch oven over medium-high heat. Working in batches so the pan isn't crowded, brown the ribs thoroughly on all sides, about four minutes per side. Transfer the browned ribs to a plate.

**2. Cook the vegetables**
Pour off all but about 2 tablespoons of fat from the pot. Add the onion, carrots and celery and cook over medium heat for 6–8 minutes, stirring occasionally, until softened and beginning to brown. Add the garlic and tomato paste and cook for another 1–2 minutes, stirring frequently.

**3. Add the wine**
Pour the entire bottle of wine into the pot. Bring to a lively simmer, scraping the bottom of the pot to release all of the browned bits. Increase the heat and boil uncovered for 8–10 minutes, allowing the wine to reduce by roughly one-quarter.

**4. Braise the short ribs**
Add the beef stock, thyme and bay leaves. Return the short ribs and any accumulated juices to the pot. The liquid should come roughly two-thirds of the way up the ribs; they do not need to be completely submerged. Bring just to a simmer, cover the pot and transfer it to the oven. Braise for approximately three hours, or until the meat is exceptionally tender and yields easily when pierced with a fork.

**5. Finish the sauce**
Carefully transfer the short ribs to a platter and cover loosely with foil. Remove and discard the thyme stems and bay leaves. Skim excess fat from the surface of the braising liquid. Bring the sauce to a gentle simmer on the stovetop and cook uncovered for 10–20 minutes, until it has reduced to a rich consistency that lightly coats the back of a spoon. For a rustic sauce, leave the vegetables intact. For a smoother, more elegant sauce, blend the vegetables into the liquid with an immersion blender. Taste and adjust with salt and pepper. If the sauce would benefit from a little brightness and subtle sweetness, stir in up to one tablespoon balsamic vinegar. For an especially rich, glossy finish, remove the pot from the heat and whisk in 1–2 tablespoons cold butter.

**6. Serve**
Return the short ribs to the sauce and gently reheat if necessary. Spoon creamy polenta onto warm plates or shallow bowls, place a short rib on top, and generously spoon the Cabernet sauce over the beef.

From the Kitchen of:

SARAH'S VINEYARD

*Suggested Wine Pairing:* **Sarah's Vineyard Estate Cabernet Sauvignon**

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