



Total Locals Club

Cabernet Sauvignon pairings
for Topel Winery, 2001 Cabernet Sauvignon

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Braised Beef Short Ribs With Gremolata

- 6 to 7 pounds beef short ribs
- Salt and pepper
- 3 large onions, roughly chopped
- Olive oil
- 2 leeks, white and pale green parts only, roughly chopped
- 1 carrot, peeled and roughly chopped
- 3 or 4 plum tomatoes, roughly chopped
- 6 cloves garlic, smashed
- 2 or 3 bay leaves
- Fresh thyme and parsley
- 2 cups red wine

Season ribs generously with salt and pepper and refrigerate overnight.

Preheat the oven to 475 degrees. Arrange the short ribs bone side down in a roasting pan, and roast until lightly browned, about 20 minutes. Meanwhile, sauté the onions in a little olive oil in a large skillet until lightly colored. Add the leeks and carrot, and cook until slightly softened. Add the tomatoes, garlic, thyme, parsley, and bay, and saute a few minutes more.

Spread the vegetables in a baking dish large enough to hold the short ribs. Arrange the ribs on top of the vegetables, bone side up. Pour in the wine, and add enough hot stock to barely cover the ribs. Cover the dish tightly with foil and place in the hot oven. When the braise begins to simmer, after about 20 minutes, loosen the foil and lower the heat to 350 degrees.

Begin to test for doneness after 1-1/2 hours. When they are tender (almost falling off the bones), uncover the short ribs and turn them again so that the bone side is down. Pour off and reserve the braising juices. Raise the heat to 450 degrees and return the ribs to the oven for a final

browning. When they are beautifully glazed, after about 10 minutes, remove from the oven. Strain the braising liquid into a bowl, pressing down on the solids to extract all the juices. Allow the liquid to settle, then degrease. Pour the liquid back over the short ribs and reheat.

A wonderful finishing touch: Make a gremolata: mix ¼ cup chopped parsley, zest of ½ lemon, finely chopped, and 1 large clove garlic, finely chopped. Scatter over the short ribs just before serving.

A beautiful and delicious meal using this recipe would be:

Roasted beets (red and yellow) tossed with shallot/mustard vinaigrette, on frisee

Braised Beef Short Ribs

Buttermilk Mashed Potatoes

Steamed and Sautéed Greens (beet, kale, or spinach)

Blood Orange upside down cake (or just simply slice blood oranges)

