



Locals Choice Club

Recipes for pairing with Locals Choice
Club December 2009 Selections

www.tastelocalwines.com
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Baked Short Ribs

Serves 8

Paired with Arbios Cabernet Sauvignon 2005

- 9 lbs. Short ribs, cut into 4-inch pieces
- 3 carrots, diced
- 3 stalks celery, diced
- 2 onions, diced
- ½ head garlic, cloves peeled and chopped
- 3 tbsp. tomato paste
- 1 bunch parsley, chopped
- 1 small bunch thyme, stems removed and chopped
- 1 ½ cups red wine
- 1 ½ cups port wine
- 2 cans beef broth
- 4 cups water



Preparation:

Preheat the oven to 300 degrees. In a large heavy skillet over high heat, sear both sides of the short ribs in batches. Remove the short ribs when they have caramelized on both sides, after approximately 5 minutes. Pour off all but 2 tbsp. of the fat left in the skillet, and reduce heat to medium high. Add the carrots, celery, onions and garlic. Cook, stirring occasionally 8-10 minutes, until vegetables start to brown.

Add the tomato paste, parsley and thyme. Cook the vegetables 1 minute, until tomato paste is slightly browned. Deglaze with the wine and port; let the liquid reduce over high heat until the skillet is almost dry about 15 minutes.

Arrange the vegetable mixture in a roasting pan, place the short ribs on top, and add beef broth and water. Cover with aluminum foil and bake, turning ribs twice, until tender, 3-5 hours. Remove ribs, cover and let cool. Strain the sauce, skim off any fat, and discard. Boil sauce in a large pot for 45 minutes, until reduced to approximately 3 cups. Add ribs to pot; cover and cook over low heat until ribs are just heated through. Serve with the sauce.