



Syrah Braised Short Ribs

*Pairs perfectly
with our Syrah*

Ingredients:

- 4 pounds of Short Ribs, each about 2" long, cut Flanken style (across the ribs)
- 3 pieces of Bacon, cut into 1/2 inch pieces
- Sea Salt and fresh ground Pepper
- 1 dry or 2 fresh Bay Leaves
- 2 sprigs of fresh Rosemary
- 5 sprigs of fresh Thyme
- 2 sprigs of fresh Flat-leaf Parsley
- 4 Carrots, diced
- 2 stalks Celery, diced
- 1 med Onion, diced
- 2 medium Shallots, diced
- 1 tbs Flour
- 2 tbs Tomato Paste
- 1/2 cup La Vie Dansante Syrah Port (or similar Ruby Port)
- 2 cups La Vie Dansante 2015 Syrah
- 1/2 head of Garlic, peeled, and slightly smashed
- 2 1/2 cups of Beef Stock



Preparation:

- Place a 5 qt Dutch oven over med heat. Add the bacon and saute to release the fat. Season the short ribs generously with salt and pepper. Working in batches, add the short ribs to the almost smoking-hot bacon fat. Cook until browned on both sides. Remove the ribs from the pan and set aside.
- Prepare the bouquet garni by placing the bay leaf, rosemary, thyme, and parsley in the center of a square of cheesecloth and tying into a bundle.
- Add the carrots, celery, onion, & shallots to the oil in the pan. Cook over med heat until the vegetables are softened and golden, approx 10 mins.
- Add the flour and tomato paste to the pan and stir to combine. Add the LVD Syrah Port and stir until the brown bits have been scraped from the bottom of the pan. Add the LVD 2015 Syrah wine and simmer until the liquid has been reduced by half. Add the garlic, beef stock, and the bouquet garni.
- Return the browned short ribs to the pan. Bring the liquid to a simmer over med-high heat. Cover the pan and place it into a 325 degree oven. Cook until the ribs are tender, approx 3 hours.
- Strain the vegetable mixture over a bowl to capture all of the liquid and remove the fat that floats on top. Return the liquid to the pan and simmer over medium heat until the volume has been reduced by approximately 1/2 – the resulting demi-glace should thickly coat a spoon. Taste the demi-glace for seasoning and add salt and pepper as desired.
- To serve, place two ribs on a scoop of garlic rosemary mashed potatoes & drizzle with demi-glace.