

Beef Shortribs in Red Wine Sauce

Yield:	6	Portion:
Oven:	300	Bake: 3-4 hours
amt	unit	Ingredients
	5 #	Meaty beef short ribs
	0.5 bttl.	Hearty red wine
	1 ea.	Onions, sliced
	2 ea.	Carrots, sliced
	2 ribs	Celery, sliced
	1/2 ea.	Medium tomato, diced or 3 Tbsp tomato paste
	1 ea.	Bay leaves
	5 ea.	Garlic cloves, crushed
	0.5 tbsp.	Black peppercorns, cracked
	3 sprigs	Rosemary
	3 sprigs	Thyme
	3 sprigs	Parsley
	0.5 tsp.	FG pepper
	1.5 tsp.	Salt
	3 cups	Stock, beef or veal

Method:

Place ribs in bowl or heavy plastic bag.

In separate bowl mix wine, onions, carrots, celery, bay leaf, peppercorns, rosemary and thyme.

Pour over ribs and marinate overnight.

Remove ribs and pat dry, strain vegetables out, saving wine.

Sear meat in hot pan with oil, saute vegetables till golden, season with salt and pepper.

Place meat in pan and top/surround with vegetables, add wine and enough stock to 3/4 up meat.

Cover and bake till tender.

Strain broth into another narrow container, skim fat (should have about 4 cups) and reduce till thickens. Coats the back of a spoon.

Divide ribs onto plate and top with sauce.

Optional - you may add vegetables back into broth and puree in blender, strain.

Optional - you may thicken broth with a little corn starch and water.