

Cabernet-braised **BEEF SHORT RIBS**

INGREDIENTS, SERVES 6-8

Boneless Beef Short-Ribs	5 Lbs
Napa Cabernet Red Wine	1.5 Quarts
Beef Stock	3 Quarts
Garlic, Smashed	1 Cups
Shallots, Halved	2 Cups
Carrots, Large Dice	1
Onions, Large Dice	1
Kosher Salt and Black Pepper	To Taste
Neutral Oil	For Searing



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INSTRUCTIONS

Step 1: Season beef with salt and pepper; pat dry. In a large braising pan, heat oil and sear on all sides until deeply browned. Remove and set aside.

Step 2: Once cooled, transfer to a container, cover fully with Cabernet, and refrigerate overnight.

Step 3: Remove beef (reserve wine). In the same pan, sauté garlic, shallots, carrots, and onions until lightly caramelized. Deglaze with reserved wine, scraping up browned bits.

Step 4: Return beef to pan. Add stock to fully cover. Wrap tightly (plastic + foil) and braise at 350°F for 3.5 hrs, until fork-tender.

Step 5: Remove beef; strain liquid and reduce by ~25% until slightly thickened.

Step 6: Return beef to sauce. Serve with your favorite market vegetables or truffled mashed potatoes.