



MONTICELLO VINEYARDS

Enjoy with Syrah

SYRAH-BRAISED SHORT RIBS

Eight 1-inch-thick flanken-style
beef short ribs
Salt and freshly ground pepper
½ tablespoon chopped parsley
½ tablespoon chopped oregano
½ tablespoon chopped rosemary
1 tablespoon vegetable oil

½ pound chopped bacon
2 cups chopped onion
½ cup chopped carrots
½ cup chopped celery
1½ cups Syrah
1 cup beef broth

Season the short ribs with salt and pepper; sprinkle with the chopped parsley, oregano and rosemary.

In a skillet, heat the vegetable oil. Add the bacon and cook until crisp; transfer to a roasting pan. Brown the ribs in the skillet; transfer to the pan. Add the onion, carrots and celery to the skillet and brown over moderately high heat. Add the Syrah and beef broth, bring to a boil and pour over the ribs.

Cover the pan and braise in a 325° oven for 4 hours, until the meat is tender. Transfer the ribs to a platter. Strain the sauce, skim off the fat and boil over high heat until reduced to 2 cups. Season with salt and pepper, pour over the ribs and serve.

Copied from Food & Wine Annual 2010