



CORLEY FAMILY NAPA VALLEY  
MONTICELLO VINEYARDS

## Braised Napa Valley Free Range Beef

Ingredients for 10 portions:

10 lbs Napa Valley Free Range Beef, either shank or brisket  
1 /2 cup olive oil  
4 carrots, peeled and chopped  
2 onions, chopped  
8 stalks celery, chopped  
2 heads garlic, cut in half  
4 bay leaves  
2 TBSP juniper berries  
5 cloves  
1 TBSP allspice  
2 TBSP dried porcini mushrooms  
2 cups Monticello Vineyards Estate Grown Merlot  
1 cup flour  
salt & pepper

Cut the meat into 8 oz. pieces. Don't bother to cut off much of the fat as it will braise away and you will be able to remove it easily from the finished beef braise. Season the meat with salt and pepper and roll in the flour. Shake off excess flour.

Preheat your braising pan. Add the oil and brown the meat well on all sides over medium high heat. The fat should be hot but not be smoking. Once all of the meat is browned, remove it and reserve.

Add the carrots and onions and brown them well. Then add the celery and cook 5 more minutes. Add the wine and cook over high heat until reduced by half. Add the meat and all the other ingredients, cover with water and bring to a simmer. Cover and place in a 325 degree oven for four hours, until very tender.

Remove from the oven and allow to cool to room temperature. Remove the meat to a separate pan and strain the liquid off of the vegetables. Discard the vegetables. Skim the fat off of the liquid, then return the liquid to the stove top and reduce the liquid until you have only 2 1/2 cups of liquid remaining. Season with salt and pepper and pour it over the meat.

Refrigerate the meat and sauce for up to four days. To serve, reheat the meat in the liquid. Just before serving, remove the meat and adjust the seasoning on the sauce. Whisk in 1/4 cup of butter. Serve the meat and sauce with spaetzle or egg noodles.

Will go well with apple and Dijon slaw.

**Original recipe compliments of Chef Vincent Nattress of Roux Restaurant in St. Helena**