

# COOPER-GARROD

*Estate Vineyards*

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## Wine Braised Short Ribs

2 Tbsp. vegetable oil  
2 ½ lbs. boneless short ribs  
Flour for dredging  
Salt and pepper  
2 Tbsp. unsalted butter  
1 onion, finely chopped  
1 carrot, finely chopped  
1 celery rib, finely chopped  
2 Tbsp. tomato paste  
2 Tbsp. flour  
750 ml. dry red wine  
2 c. chicken stock

Preheat oven to 300 degrees; place rack in lower third. Salt and pepper meat. Dredge in flour; shake off excess. Heat oil in 5-quart Dutch oven and brown meat. Remove; discard cooking oil. Melt butter in Dutch oven. Add onion, carrot, and celery. Cook until lightly browned, stirring frequently. Add tomato paste, then 2 Tbsp. flour; cook 1 minute, stirring. Add wine and chicken stock, stirring to loosen browned bits. Return meat to Dutch oven; stir to cover in liquid. Cover and braise in oven 2 to 2 ½ hours, turning meat twice, until tender. Remove meat and tent with foil to keep warm. Strain solids from sauce; skim off fat. Return liquid to Dutch oven; boil until reduced to 2 cups. Return meat to sauce and simmer until heated through. Serves 4.

*Accompany with Cooper-Garrod Cabernet Sauvignon*