



## *Due Vigne Wine Club Recipes*

### **BRAISED SHORT RIBS**

Ann Musso

*Recommended Wine:* Due Vigne Dolcetto

#### **INGREDIENTS:**

- 1 Tbsp olive oil
- 5 lbs bone in short (beef) ribs
- 2 large onions, one red, one white, diced or sliced
- 2 or 3 medium carrots, sliced lengthwise 2" x 1/2"
- 4 shallots, quartered
- 1 whole head of garlic, separated and individual cloves  
smashed with skin on
- 3 Tbsp flour
- 1 bottle of Due Vigne Dolcetto
- 3 cups chicken broth, low sodium
- 1 tsp Italian seasoning or Herbs de Provence
- 1 tsp fresh rosemary
- 3 Tbsp Italian tomato paste

#### **PREPARATION:**

Turn on oven with rack in middle to 300. Season short ribs with salt and pepper then add oil to skillet and brown ribs until deeply colored on all sides. Transfer ribs to dutch oven. Remove fat from skillet and lower heat to medium and add onions, carrots, and shallots and saute until soft. Add garlic pieces whole. Then add flour and combine. Add the majority of the bottle of Dolcetto to the skillet and bring to a simmer for 3 minutes.

Add all of the contents of the skillet to the dutch oven along with the chicken stock, Italian seasoning, rosemary, and tomato paste. Set the dutch oven on the stove and add the contents from the skillet, then bring to a boil. Remove from the stove, cover and place in the oven for 3 hours. Add more wine if needed.

Skim excess fat from the surface after letting cool for 30 minutes in a glass bowl. Clean dutch oven and replace with the mixture from the bowl. Boil for 5 to 10 minutes until sauce thickens and ribs are reheated. Serves 6