



ENTRÉE



4 SERVINGS



3 1/2 HOURS

WINTER-BRAISED SHORT RIBS WITH ROSEMARY, COCOA & RED WINE

INGREDIENTS

- 4-5 lbs bone-in beef short ribs
- Kosher salt & freshly cracked black pepper
- 2 tbsp olive oil
- 1 large onion, roughly chopped
- 2 large carrots, chopped
- 2 celery stalks, chopped
- 6 garlic cloves, smashed
- 2 tbsp tomato paste
- 1 tbsp unsweetened cocoa powder
- 1 cup Cabernet (choose a high-quality Cabernet, but definitely reserve the Mt. Veeder Cabernet for sipping!)
- 2 cups beef broth
- 1 tbsp balsamic vinegar
- 2-3 sprigs fresh rosemary
- 2 bay leaves
- Zest of 1 orange (wide strips)
- Optional: pinch of five spice to echo the wine's aromatics

NOTES

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DIRECTIONS

1. Sear the Ribs

- Pat ribs dry; season generously with salt and pepper.
- Heat olive oil in a Dutch oven over medium-high heat and sear ribs on all sides until dark and caramelized. Set aside.

2. Build the Base

- Lower heat to medium and sauté onion, carrot, and celery until softened.
- Add garlic for 1 minute.
- Stir in tomato paste and cocoa powder.

3. Deglaze

- Pour in the Cabernet and scrape the bottom of the pot. Let it simmer 2–3 minutes to reduce slightly and concentrate.

4. Braise

- Add beef broth, balsamic, rosemary, bay leaves, and orange zest. Nestle the ribs back in.
- Cover and braise at 325°F for 2½–3 hours, until the meat is tender and nearly falling off the bone.

5. Finish the Sauce

- Remove rosemary, bay leaves, and orange zest.
- Skim excess fat.
- If the sauce needs thickening, simmer uncovered for a few minutes until glossy and rich.

6. Serve

- Serve over mashed potatoes, polenta, or noodles. Spoon the braising liquid over top and finish with herbs and orange zest.
- Pour McKahn Wines Cabernet Sauvignon and enjoy a special and romantic night in!

NOTES