

Braised Short Ribs with Rosemary & Garlic

Serves 4

Ingredients:

- 3 lbs beef short ribs (bone-in preferred)
- 2 tbsp olive oil
- Salt & freshly ground black pepper
- 1 large onion, diced
- 3 carrots, diced
- 4 cloves garlic, smashed
- 2 tbsp tomato paste
- 2 cups beef stock
- 1 cup red wine (use a splash of the Petit Verdot!)
- 2 sprigs fresh rosemary
- 2 sprigs fresh thyme

Directions:

1. **Prep & Sear:** Preheat oven to 325°F (160°C). Pat short ribs dry, season generously with salt & pepper. Heat olive oil in a heavy Dutch oven and sear ribs on all sides until deep brown (about 3–4 minutes per side). Remove and set aside.
2. **Build the Base:** In the same pot, sauté onion, carrots, and garlic until softened and lightly caramelized. Stir in tomato paste and cook for 1–2 minutes.
3. **Deglaze & Braise:** Pour in the wine, scraping up any brown bits. Add beef stock, rosemary, and thyme. Return ribs to the pot.
4. **Cook Low & Slow:** Cover and braise in the oven for 2.5–3 hours, until the meat is fork-tender and nearly falling off the bone.
5. **Finish:** Skim excess fat from the surface, taste, and adjust seasoning with salt and pepper.

Serving Suggestion:

- Serve the short ribs over creamy mashed potatoes or Parmesan polenta.

- Garnish with a sprinkle of fresh parsley.

Why It Works with Petit Verdot

- The **rich, savory beef** softens the tannins in the wine.
- The **rosemary, garlic, and tomato paste** highlight the earthy, herbal side of Petit Verdot.
- The **wine reduction in the braise** creates a seamless flavor bridge.