

IL Mostro Braised Short Ribs with Black Garlic & Pomegranate

Inspired by James Cole Winery's 2022 IL Mostro



Wine Pairing

The 2022 *IL Mostro* is a plush, juicy red blend of Zinfandel, Syrah, and Tempranillo. Its ripe fruit, peppery spice, and touch of jamminess pair beautifully with the slow-cooked richness of braised short ribs and the brightness of pomegranate.

Ingredients (Serves 4–6)

- 4 lbs. bone-in beef short ribs (about 8 pieces)
 - Kosher salt & freshly cracked black pepper
 - 3 Tbsp olive oil
 - 1 large onion, diced
 - 2 carrots, coarsely chopped
 - 2 celery stalks, diced
 - 4 cloves black garlic (or 2 bulbs roasted garlic), mashed
 - 2 Tbsp tomato paste
 - 2 cups *IL Mostro* wine (or any red wine if you prefer to just drink the IL Mostro :>)
 - 2 cups beef stock
 - 2 sprigs fresh rosemary
 - 3 sprigs thyme
 - 2 bay leaves
 - 1 cup unsweetened pomegranate juice
 - ½ cup pomegranate arils (for garnish)
 - Fresh parsley (for garnish)
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Method

1. Sear the Ribs

1. Preheat oven to 325°F.
2. Season ribs generously with salt and pepper.
3. Heat oil in a Dutch oven over medium-high. Sear ribs on all sides until well-browned (8–10 minutes). Remove and set aside.

2. Build the Base

1. In the same pot, sauté onion, carrot, and celery until softened, ~5 minutes.
 2. Stir in black garlic and tomato paste; cook until fragrant.
 3. Pour in *Il Mostro* wine, scraping the bottom of the pot to release the fond. Reduce by half (~8 minutes).
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3. Slow Braise

1. Return ribs to pot. Add stock, rosemary, thyme, and bay leaves.
 2. Bring to a gentle simmer, then cover and transfer to the oven.
 3. Braise 2.5–3 hours, until the ribs are tender and nearly falling off the bone.
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4. Bright Finish

1. Remove ribs and strain and keep the cooking liquid.
 2. Recipe calls for discarding the solids, but we prefer to keep the vegetable base and spoon over short ribs along with liquid
 3. Skim fat, then return liquid (and vegetable base) to pot. Stir in pomegranate juice and simmer until slightly thickened and glossy.
 4. Return ribs to glaze in sauce before serving.
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5. Serve

- Spoon ribs and sauce over creamy polenta, mashed potatoes, or parsnip purée.
 - Garnish with pomegranate arils (a bright, jewel-like contrast) and fresh parsley.
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