

# Succulent Braised Beef Short Ribs



## Ingredients:

4 lbs. Beef Short Ribs (let rest on counter for 30 min before cooking and trim excess fat)  
1 large shallot, chopped  
4 garlic cloves, chopped  
1 1/4 cups Kunde Cabernet Sauvignon  
2-3 cups beef broth  
1 T honey  
1/4 cup soy sauce  
1/2 cup hoisin sauce  
2 inch piece of ginger, peeled  
olive oil

In a piece of cheese cloth wrap up the following spices:

1 cinnamon stick  
1 star anise  
2 bay leaves  
6 black pepper corns  
4 juniper berries  
5 cloves  
1/2 teaspoon coriander seeds  
scallions, sesame seeds and cilantro for garnish



## Preparation:

Salt and pepper short ribs. In a large Dutch oven over medium high heat, add 1-2 tablespoons olive oil. When hot add the short ribs in 2 batches and brown well on all sides. Remove to sheet pan and add shallot, garlic and ginger piece to Dutch oven, sauté for 2-4 minutes on each side until brown, deglaze pan with 1/4 cup red wine, scrape away bits on bottom of pan. Next add all remaining ingredients to pan and then add the short ribs. They should be mostly submerged. If not, add more broth or water. Bring to boil, cover and put in oven at 350 degrees for 1 hour. Then check and turn short ribs over, resume cooking for 1 & 1/2 hours until meat pulls easily with a fork. Transfer meat to serving platter and cover with foil to keep warm. Strain 1-2 cups sauce from pan and skim off as much fat as possible. Reduce if necessary. Garnish short ribs with chopped scallions, sesame seeds and cilantro. Serve with steamed rice.

## Serves 4

Serve with:

Kunde Family Winery Cabernet Sauvignon or Kunde Cabernet Sauvignon - Drummond