

Pam's Short Ribs Provençale

with 2015 OBSIDIAN RIDGE "THE CINDERS" SYRAH



Pam Jorgensen, Sales and Accounting Support

I've always enjoyed cooking. When I was 7 or 8, someone gave me the Betty Crocker Boys and Girls Cookbook and the rest is history – I've been cooking and collecting cookbooks ever since. I majored in English lit, minored in journalism and nutrition, with the idea of working for the food section of Sunset Magazine. I've also done some catering, and took cooking classes whenever I had time. While I never made it to Sunset, I managed a boutique kitchen store for many years, and spent the 8 years prior to coming to Obsidian Wine Co. as the personal chef for the families of a retired professional football player and one of his venture capital business associates. By that time, I owned nearly 2,000 cookbooks, though I've scaled back since then! This recipe is adapted from one by cooking teacher Rick Rodgers. Since Obsidian Ridge Syrah is my absolute favorite wine, that goes in the recipe as well as on the table.

INGREDIENTS

- 2 TABLESPOONS OLIVE OIL
- 6 lbs ENGLISH-STYLE SHORT RIBS
- 1 tsp SALT
- ½ tsp GROUND BLACK PEPPER
- 1 LARGE ONION, CHOPPED
- 1 CARROT, FINELY CHOPPED
- 1 CELERY RIB, FINELY CHOPPED
- 12 GARLIC CLOVES, PEELED
- 1 tbsp HERBES DE PROVENCE
- 2 tbsp ALL-PURPOSE FLOUR
- 2 cups HEARTY RED WINE (preferably Obsidian Ridge Syrah)
- 2 14-OUNCE CANS LOW-SODIUM BEEF BROTH, OR 1¾ cups HOME MADE BEEF STOCK
- 1 14oz CAN DICED TOMATOES IN JUICE
- 1 BAY LEAF
- 8oz BABY CARROTS, HALVED LENGTHWISE
- ½ cup PITTED KALAMATA OLIVES (optional)
- 3 tbsp CHOPPED PARSLEY, FOR GARNISH

INSTRUCTIONS

Preheat oven to 300°. Heat oil in a 6-quart Dutch oven over medium-high heat. Season short ribs with salt and pepper. Brown in batches without crowding, turning until well-browned on all sides. Remove from pot and set aside.

Pour off all but 1 tablespoon fat from pot. Add the onion, chopped carrot and celery, and reduce heat to medium. Cover and cook, stirring often, until vegetables begin to soften, 5-7 minutes. Add garlic, herbs, and flour and stir well. Stir in wine and bring to a boil, stirring up browned bits. Add broth, tomatoes with juice and bay leaf. Return ribs to pot, along with accumulated juices. Add water as needed to bring liquid barely to top of ribs. Bring back to a full boil.

Cover tightly and transfer to oven. Bake, stirring occasionally to change the position of ribs, until meat is falling-off-the-bone tender, about 2 hours. Add baby carrots, stir well, re-cover and bake another half-hour.

When ribs are completely tender, transfer to a serving platter and cover with foil to keep warm. If necessary, skim fat off surface of liquid, and discard bay leaf. Bring to boil over high heat and cook until liquid is reduced to sauce consistency, about 10 minutes. Add olives, if using, and heat through. Season to taste with additional salt and pepper.

Spoon sauce and carrots over short ribs and sprinkle with parsley, serve immediately. Serve with polenta or mashed potatoes. Serves 6.