

## Chef Jenn DiSanto's Zinfandel Braised Short Ribs

Copyright: chef Jen DiSanto

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*Jenn mixes this up as well with other wine, but this is my fave - from a DLM cooking class years ago. She serves it with goat cheese polenta - YUM!*

Yield: 4 servings

4 lbs beef short ribs (it looks like a lot by weight for 4 servings but keep in mind these are bone-in and you will lose a lot in trimming the fat)

S&P

Olive oil

1 large onion, chopped

2 carrots, chopped

2 celery stalks, chopped

2 Tbsp tomato paste

1 bottle zinfandel wine

6-8 cloves of garlic, chopped

8 thyme springs

3 bay leaves

4 cloves

3-4 cups beef stock

3 Tbsp chopped flat leaf parsley for garnish

Preheat the oven to 350. Preheat a Dutch oven and add some olive oil - heat through until hot. Dry the ribs completely and season with salt and pepper. Sear on all sides. Remove from pan; add the onion, carrot and celery and sauté until golden brown. Add the tomato paste and sauté for a few more minutes. Deglaze the pan with the wine and reduce to about half. Add the garlic, herbs and spices. Add the ribs back to the pan and coat. Add enough stock to cover the ribs. Bring to boil. Cover and place in the oven for 1 ½ to 2 hours or until meat easily pulls from bone.

Remove from oven. Remove ribs from saucepan and set aside. Pour sauce into bowl to strain fat from top. Remove bone from ribs and remove as much fat from the ribs as possible. Strain sauce through sieve. Add meat to saucepan and add strained sauce to meat. Bring back up to heat and serve over goat cheese polenta and garnish with the parsley.