

Coffee Braised Beef Short Ribs paired with Davis Estates Zephyr

INGREDIENTS:

SERVES: 4

Coffee Braised Beef Short Ribs

3 pounds boneless beef short ribs
Canola oil as needed
1 onion sliced thin
6 cloves garlic roughly chopped
2 bay leaves

1 tablespoon fresh thyme chopped
1/2 bottle Davis Estates Red Wine
2 cups strong coffee (1/3 cup ground coffee to 2 cups water)
1 quart beef stock

METHOD:

Coffee Braised Beef Short Ribs

- Preheat oven to 350°F. Season beef with salt and pepper.
- In a Dutch oven over high heat add oil, then sear beef on all sides until nicely browned. Remove beef and place aside.
- Drain off any excessive oil. Add in onions and garlic and stir, scrapping up brown bits off bottom of pan.
- Pour in the red wine and reduce to half.
- Add coffee and beef stock, bringing to a boil. Once boiling, add beef, thyme, and bay leaves.
- Cover tightly with foil and lid, place in oven for 2 ½ hours to 3 hours.
- Remove beef from pan, being careful so the short ribs do not fall apart.
- To make a sauce, skim fat off of the top of the cooking juice. Add desired amount of juice to a saucepan and reduce to a slight syrup consistency. Then whisk in a couple pats of cold butter.....because butter makes it better!

To Finish

Serve immediately with a glass of Zephyr and your favorite sides.

