

Braised Beef Short Ribs with a Cabernet-Mushroom Reduction and Garlic and Chive Mashed Potatoes paired with Davis Estates Zephyr

INGREDIENTS:

Braised Beef Short Ribs

1 ½ cups beef broth
½ ounce dried porcini mushrooms, rinsed
1 tablespoon extra-virgin olive oil
2 pounds boneless beef short ribs, trimmed
1 onion, chopped fine
2 garlic cloves, minced
1 tablespoon tomato paste
3 anchovy fillets, rinsed, patted dry, and minced
¼ teaspoon five-spice powder
½ cup dry red wine
1 (14.5-ounce) crushed tomatoes
Kosher salt and pepper

SERVES: 4-6

Cabernet-Mushroom Reduction

1 tablespoon olive oil or butter
1 small shallot, finely chopped
8 oz cremini mushrooms, finely chopped
1 cup Cabernet Sauvignon
1 cup beef stock
1 tablespoon fresh thyme (or ½ tsp dried)
Salt & black pepper, to taste
1 tablespoon cold butter

Garlic and Chive Mashed Potatoes

5 pounds Yukon gold potatoes, peeled
Kosher salt and freshly ground black pepper
1 cup heavy cream
1/2 stick (1/4 cup) unsalted butter
7 cloves garlic, lightly crushed
3 sprigs fresh thyme
2 tablespoons chopped chives

METHOD:

Braised Beef Short Ribs

- Preheat oven to 350°F.
- Place beef broth and porcini mushrooms in a small pot and bring to a boil, remove from heat and allow to sit for 10 minutes. Drain mushrooms reserving liquid and chop mushrooms fine.
- Heat oil in Dutch oven over medium-high heat, season short ribs with salt and pepper and sear on all sides until nicely browned. Remove short ribs and set aside.
- Add onion to pot and cook, stirring occasionally, until softened, about 5 minutes.
- Add garlic and cook until fragrant, about 1 minute. Add tomato paste, anchovies, and five-spice powder and cook, stirring frequently, 3 to 4 minutes. Add wine, and bring to simmer.
- Continue to cook, stirring frequently, until wine is reduced, and pot is almost dry, 2 to 4 minutes.
- Add tomatoes, reserved mushroom soaking liquid, mushrooms and beef, bring to simmer. Cover, and transfer to oven. Cook for 1 hour.
- Uncover and continue to cook until beef is tender, 1 to 1 ½ hours longer.
- Remove pot from oven; using slotted spoon, transfer beef to cutting board and let cool for 5 minutes.
- Shred beef into bite-size pieces, discarding any large pieces of fat or connective tissue.
- Using large spoon, skim off any excess fat that has risen to surface of sauce. Return beef to sauce and season with salt and pepper to taste.

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Cabernet-Mushroom Reduction

- Heat olive oil or butter in a saucepan over medium heat. Add shallot and cook 2–3 minutes until soft.
- Add mushrooms and a pinch of salt. Cook 6–8 minutes until they release moisture and start browning.
- Pour in Cabernet, scraping up any browned bits. Simmer until reduced by about half, 5–7 minutes.
- Stir in beef stock and thyme. Simmer gently 10–15 minutes, until thick and glossy. Season with salt and pepper. Swirl in cold butter if using for extra richness and shine.

Garlic and Chive Mashed Potatoes

- Put the cut potatoes into a large pot, cover them with cold water, and add a large pinch of salt. Bring to a boil and simmer until the potatoes are fork tender, about 20 to 30 minutes. Drain well.
- Meanwhile, in a small pot heat the cream, butter, garlic, and thyme.
- While the potatoes are still warm, press them through a potato ricer or food mill into a bowl.
- Stir in the warm cream a bit at a time, straining out the solids, until the potatoes are fluffy. Season with salt and pepper and gently fold in the chives. Serve immediately.

To Finish

On a warm plate, place the Braised Beef Short Ribs with a drizzle of Cabernet-Mushroom Reduction on top. Garnish with a healthy spoonful of Garlic and Chive Mashed Potatoes. Serve immediately with a glass of Zephyr.