

Irish Stout Braised Beef Short Ribs with Garlic-Chive Mashed Potatoes paired with Davis Estates Oakville Cabernet Sauvignon

INGREDIENTS:

Irish Stout Braised Beef Short Ribs

5 pounds boneless Beef short ribs
2 tablespoons olive oil
3 large yellow onions, sliced thin
2 tablespoons tomato paste
2 bottles of Irish stout
2 ½ cups chicken broth
2 bay leaves
2 teaspoons chopped thyme
2 tablespoons Tamari soy sauce
6 pitted prunes

SERVES: 4

Braising Jus Reduction

2-3 cups strained braising liquid (from short ribs)
1 teaspoon Davis Estates red wine
Salt and freshly ground black pepper, to taste
1 teaspoon lemon juice

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:

Irish Stout Braised Beef Short Ribs

- Preheat oven to 350°F and season the beef short ribs generously with salt and black pepper.
- Heat a Dutch oven over medium-high heat. Add oil and brown the short ribs on all sides, about 5 minutes total.
- Remove the beef and set aside. Carefully drain off excess fat, leaving about 1 tablespoon in the pot.
- Lower heat to medium, add the onions, and cook, stirring often, until deeply browned and caramelized, 25-30 minutes.
- Stir in the tomato paste and cook for 2 minutes, until brick red and fragrant.
- Return the short ribs to the pot. Add the Irish stout, chicken broth, bay leaves, thyme, tamari, and prunes.
- Bring to a boil, then cover tightly.
- Transfer to the oven and braise for 2½ to 3 hours, until the meat is fork-tender and pulling away from the bone.
- Remove the short ribs from the pot and keep warm. Skim excess fat from the surface of the braising liquid and discard the bay leaves.

Braising Jus Reduction

- Using an immersion (stick) blender, purée the braising liquid until smooth. Taste and adjust seasoning if needed.
- Optional, add a splash of red wine, vinegar or lemon juice for brightness!

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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. Remove from the pot, draining well.
- While your potatoes cook, 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

To Finish

On a warm plate, slice or portion the short ribs and ladle the Braising Jus Reduction over the top. Dish a scoop of Garlic and Chive Mashed Potatoes on the side. Great additions to this dish are Haricots Verts and Horseradish. Serve immediately with a glass of Oakville Cabernet Sauvignon.