

Braised Beef Short Ribs with Potato and Turnip Puree paired with Davis Estates Zephyr

INGREDIENTS:

Braised Beef Short Ribs

5 pounds boneless beef short ribs
1 teaspoon black pepper
2 teaspoons salt
Olive oil as needed

Potato-Turnip Puree

3 pounds Yukon gold potatoes, peeled
6 medium white turnips, peeled and quartered
Salt and white pepper to taste
6 tablespoons unsalted butter
½ cup cream

SERVES: 8

Cabernet Sauvignon Tomato Sauce

4 carrots, chopped ½ inch rounds
4 onions, medium dice
4 stalks celery, chopped
5 large garlic cloves, peeled and crushed
2 cups Davis Estates Cabernet Sauvignon
2 tablespoons Cognac
1 28-ounce can diced tomatoes
1 cup chicken stock
4 springs fresh thyme
2 springs fresh rosemary

METHOD:

Braised Beef Short Ribs

- Preheat the oven to 325°.
- Pat the beef dry with a paper towel. Season the ribs all over with 2 teaspoons salt and 1 teaspoon pepper.
- In a large Dutch oven, heat 2 tablespoons olive oil over medium heat. Add the ribs and sear for 4 to 5 minutes, until nicely browned.
- Turn and sear the other side and then turn and sear the ends. This should take 4 to 5 minutes for each side. Remove the ribs to a large plate.

Cabernet Sauvignon Tomato Sauce

- In the same Dutch oven you just cooked your short ribs in, Add the carrots, onions, celery, garlic, generous pinch of salt and pepper and cook over medium heat for 10 to 15 minutes, stirring occasionally, until just beginning to brown.
- Add the wine and Cognac and bring to a boil.
- Add the tomatoes, chicken stock, salt, and pepper. Tie the thyme and rosemary together with kitchen twine and add to the pot.
- Put the ribs back into the pot, bring to a boil, and cover. Place in the oven for 2 ½ hours or until meat is fork tender.
- Remove the ribs to a plate. Remove the herb bundle and discard. Skim off as much fat as possible from the sauce.
- Transfer sauce and vegetables to a blender and puree until smooth. Pour the puree back into the pot, place on the stovetop over low heat, and return the sauce to a simmer.
- Adjust seasoning if needed. Add a splash of cognac at the end just before serving.

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Potato-Turnip Puree

- Boil the potatoes and the turnips in separate saucepans until they are tender, for about 20 to 30 minutes.
- Drain then puree with a potato masher or a food mill. Season to taste with salt and pepper.
- Place the butter and cream in one of the saucepans and heat until the butter melts. Add the turnip-potato puree. Stir well and adjust seasoning to taste.

To Finish

Dollop a healthy serving of the potato turnip puree on a warm plate. Top with a piece of short rib and spoon the cabernet sauvignon tomato sauce over the top. Garnish with greens or crispy shallots and serve with your favorite vintage of Zephyr.