



Braised Beef Short Ribs

Prep: 25 minutes

Cook: 2 hours

Serves: 6

3 to 4 lbs. Beef short ribs, cut into serving-sized pieces
Ground black pepper
1 Tbs. Olive oil
2 stalks Celery, coarsely chopped (about 1 C)
1 large Carrot, coarsely chopped (about ½ C)
1 large Onion, coarsely chopped (about 1 C)
4 Potatoes, chopped
3 cloves Garlic, minced
1 C Beef stock
1 C Hunt Country Vineyards *Classic Red*
2 Tbs. Balsamic vinegar
1 C Catsup
1 Tbs. Fresh rosemary leaves, chopped OR 1 tsp. dried rosemary leaves, crushed
1 Tbs. Parsley
1 Bay leaf
2 Tbs. All-purpose flour
¼ C Water

Season the ribs with the black pepper. Heat the oil in a large skillet over medium-high heat. Add the ribs and cook until they're well browned on all sides. Remove the ribs from the skillet.

Add the celery, carrot, onion, potatoes and garlic to the skillet and cook until the vegetables are tender. Stir in the stock, *Classic Red*, vinegar, catsup, rosemary, parsley, bay leaf and ribs and heat to a boil. Cover the skillet. Reduce the heat to low. Cook for 1 ¼ hours or until the ribs are fork tender. Remove the ribs from the skillet and keep warm.

Stir the flour and water in a small bowl until the mixture is smooth. Increase the heat to medium. Stir the flour mixture in the skillet. Cook and stir until the mixture boils and thickens. Discard bay leaf. Serve the sauce with the ribs.

Enjoy with a glass of Hunt Country Vineyards *Classic Red*