

CS

UP

MATCH

FOOD & WINE PAIRING by Kevin Maniaci

Braised Beef Short Ribs

Cave Spring Gamay

CS

INGREDIENTS

- 5 lbs. beef short ribs
- 1/2 cup flour
- salt & pepper
- 3 tbsp. olive oil
- 1 onion peeled & chopped
- 2 ribs of celery chopped
- 3 carrots peeled & chopped
- 1 onion peeled & chopped
- 3 chopped garlic cloves
- 2 cups Gamay
- 1 14 oz. tin diced tomatoes
- 1 tbsp. fresh chopped thyme
- 2 bay leaves

Serves 6

Braised Beef Short Ribs

PREPARATION

Toss beef ribs with flour, salt, pepper and shake off excess. In a medium pot over high heat, sear beef in oil until browned, then remove from pan.

Reduce heat to medium and add onions, carrots and celery.

Sauté for 5 minutes until soft. add garlic, sauté a minute more.

Add Gamay, tomatoes and herbs, bring to a simmer.

Return beef ribs to pot and cover. Slow simmer for about 1 1/2 hours.

Season to taste.

Pour remaining Gamay into glasses and enjoy!

Kevin Maniaci | Chef | Inn On The Twenty

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