

SUGGESTED PAIRINGS

Jackson-Triggs
Gold Merlot



Serves 6

- 1 bottle Merlot (or any red wine)
- 2 Tbsp Olive oil
- 6 Short ribs, trimmed and deboned (also called Portuguese steak)
- 1 tsp Black peppercorns, crushed
- 10 cloves Garlic, peeled
- 4 Shallots, sliced
- 2 med Carrots, peeled & diced
- 2 stalks Celery, diced
- 1 med Leek, sliced
- 6 sprigs Parsley
- 2 sprigs Thyme
- 2 Bay leaves
- 2 Tbsp Tomato paste
- 8 cups Unsalted beef stock
- Salt & pepper to taste

Season meat with salt & pepper.

Sear ribs in olive oil in a deep sautee pan until golden brown.

Add all ingredients to pan.

Bring to a simmer and cook for 4 hours on low heat or until meat is fork tender.

Strain off liquid and reduce until sauce coats the back of a spoon.

Set ribs aside and discard vegetables.

Finish by adding ribs back to sauce and warm through.

Season with course sea salt.

Recipe by David Penny,
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