



O'BRIEN ESTATE

NAPA VALLEY

RED WINE BRAISED SHORT RIBS WITH HORSERADISH SAUCE AND FORBIDDEN RICE WITH WINTER SQUASH

At our annual member dinner, A Night of Unrestrained Reserve, our members were treated to a delicious Alaska themed dinner by Chef Victor Scargle. This recipe, adapted from one of his originals, pairs beautifully with our 2015 Cabernet Sauvignon.

Red Wine Braised Short Ribs

Serves 6

Ingredients

- 6 Beef short ribs, 7-8 oz each
- 2 Carrots peeled rough chop
- 1 Leek chopped and washed
- 1 Fennel bulb rough chopped
- 3 Celery stalks rough chopped
- 2 Bay leaves
- 2 cups Medium body red wine (we used our 2015 Seduction)
- 2 quarts Chicken stock
- ¼ bunch Lemon thyme
- 2 Garlic cloves
- 2 T Tomato paste
- Grapeseed oil

Preparation

Season short ribs with salt and pepper and place in hot sauté pan with grapeseed oil and sear on medium high heat until caramelized on all sides. Remove from pan and add vegetables and brown as well. Finish with tomato paste and cook for 5 minutes to allow vegetables to get tender. Deglaze with wine and add the chicken stock, adjust seasoning. Cover short ribs with vegetables and liquid and braise in oven covered at 300 degrees until fork tender (you can also cook this dish in a crock pot on low for 8 hours).