

BOUCHAINE

N A P A V A L L E Y ♦ C A R N E R O S

Moroccan Braised Short Ribs

(Serves 4) Ingredients

2 lbs. beef short ribs
1 tbsp. olive oil
2 medium carrots,
sliced ½ inch thick
3 stalks of celery,
sliced ½ inch thick
1 medium onion, chopped
3 cloves of garlic, whole
1 tbsp. tomato paste
Zest of 1 large orange
Juice of 1 large orange
1 cup red wine
3 cups chicken stock
¼ cup balsamic vinegar
½ cup currants
1½ tsp. cinnamon
1 bay leaf

Directions

Preheat oven to 350°F. Season all sides of short ribs with salt. Heat oil in a large Dutch oven over medium-high heat. Cook the short ribs 3 minutes per side until golden brown. Do not overcrowd the pan. If necessary, cook the short ribs in batches. Transfer short ribs to a plate. Pour off all but 3–4 tablespoons of drippings from pot.

Add onion, carrot, and celery to pot and cook over medium-high heat, stirring often, until onions are browned, about 5–8 minutes. Add tomato paste; cook, stirring constantly, until well combined and deep red, 2–3 minutes. Add the orange zest and juice. Scrape the bottom of the pan to incorporate the brown bits. Add the wine, chicken stock, balsamic vinegar, garlic, currants, cinnamon and bay leaf. Stir to combine. Add short ribs with any accumulated juices back to the pot. Bring to a boil, cover, and transfer to oven.

Cook until short ribs are tender, 2–2½ hours. To test if ribs are done, pull on a bone. It should slide out freely. Transfer short ribs to a platter. Strain sauce from pot into a measuring cup. Spoon fat from surface of sauce and discard; season sauce to taste with salt and pepper.

Serve over baked sweet potatoes or couscous, drizzled with sauce—a fantastic pairing with the spicy and succulent Gee Vineyard Pinot Noir!