

# GAINNEY

## VINEYARD

### *Smothered Beef Short Ribs*

Pairs beautifully with the **Gainey *Limited Selection Syrah!***

1/2 cup olive oil	2 tablespoons minced garlic
4 pounds beef short ribs	3 bay leaves
salt & pepper to taste	1 tablespoon dried thyme
1 cup all-purpose flour	1 cup Gainey red wine
2 cups chopped onions	8 cups beef stock
1 cup chopped celery	1/4 cup chopped fresh parsley

Heat the oil in a large pot over medium high heat. Season the ribs with salt & pepper to taste and dredge them in flour. Fry the ribs in the oil in small batches, adding oil as needed, to sear the meat. This should take 2 to 3 minutes per batch. Set ribs aside.

In the same pot, add the onions and sauté for 2 minutes. Add the celery and carrots and sauté for 1 more minute. Season with salt & pepper to taste, and then stir in the garlic, bay leaves and thyme and cook for 1 more minute.

Deglaze the pot with the Gainey red wine, scraping up all the bits on the bottom. Add the stock, bring to a boil, reduce heat to low and simmer. Add the ribs and continue to simmer for 2 hours, until the sauce thickens. Stir in the parsley and serve.

Serves 6