

RECIPES

ZINFANDEL BRAISED BEEF SHORT RIBS

2 ea. (750ml) bottles of Zinfandel
2 Tbl. Olive Oil
8 ea. Beef Short Ribs
Salt and Pepper
1 ea. Large Onion, 1" dice
1 ea. Carrot, 3/4 " dice
2 Stalks of Celery, 1" dice
3 ea. Shallot, cut in half
6 ea. Garlic Cloves
6 ea. Sprigs of Thyme
2 qt. Chicken Stock

Veal Demi Glace
Shallots
Thyme

Foie Gras

Preparation:

1. In a large sauce pan, add zinfandel. Bring to a boil, lower heat, and simmer until reduced by 1/2.
2. Preheat oven to 325 degrees F.
3. Heat olive oil in a large heavy-bottom sauce or roasting pan. Season beef short ribs generously with salt and pepper. Brown beef well on all sides, remove and set aside.
4. Remove all but 1 tablespoon of oil. Add vegetables, garlic and thyme cook until lightly browned.
5. Add beef short ribs back to pan. Add reduced wine and add enough chicken stock to cover 1" above. Bring to a simmer, cover and place in pre-heated 350 degree F. oven for 3 hours.
6. Remove from oven. (DO NOT LIFT LID OR UN-COVER) Allow to cool, place in refrigerator and completely cool over night.
7. The next day uncover, remove all fat. Remove short ribs trim and portion.
8. Re-heat the liquid and strain. Reduce the liquid to a light sauce consistency. Add an equal amount of veal demi glace.
9. Heat olive oil in a large heavy-bottom sauce, briefly sweat the the shallots, garlic and thyme, do not color. Add reduced cooking liquid and veal demi glace.
10. At time of service, sauté cubed foie gas and add to sauce. Adjust seasoning.