BRAISED SHORT RIBS BONNE FEMME
2017 LYTTON SPRINGS



RIDGE
VINEYARDS
Exceptional single-vineyard wines since 1962

INGREDIENTS

¼ cup extra virgin olive oil
3 tablespoons unsalted butter, divided
1½ pounds boneless beef short ribs
2 medium Russet potatoes, peeled and sliced into ⅛" rounds
¾ cup Spanish onion, diced
2 garlic cloves, minced
1 cup diced ham
Kosher salt & black pepper, to taste
¼ cup red wine
1 tablespoon Italian parsley, finely chopped
sliced green onions for garnish

SERVES: 4-6
COOKING TIME: 2 Hours

INSTRUCTIONS

1. Preheat an oven to 350°F.
2. Season the short ribs liberally with salt and pepper.
3. Heat a large sauté pan over medium-high and add the olive oil and one tablespoon of unsalted butter.
4. Add the short ribs and sauté until golden brown, approximately 3 minutes per side. Remove the ribs from the pan and set aside.
5. Add the potatoes to the hot pan and sauté until tender, approximately 5 minutes.
6. Add the diced Spanish onion, ham, and garlic to the potatoes and sauté until the onions are translucent, folding or stirring gently so as to not break up the potatoes.
7. Deglaze the pan with the red wine and cook for two minutes longer.
8. Season the potato/red wine sauce with salt & black pepper to taste.
9. Gently nestle the short ribs into the sauce and place pan in the oven, cooking until the beef is cooked through and fork tender, about two hours.
10. Remove the pan from the oven and place the beef on two heated serving plates.
11. Add the parsley and the remaining 2 tablespoons of unsalted butter to the potato/red wine sauce, shaking the pan until they are well-incorporated.
12. Pour the sauce over the ribs, garnish with sliced green onions, and serve.

RIDGE
VINEYARDS
Exceptional single-vineyard wines since 1962

Share your #RidgeHolidayFeast pictures with us.