



Shiraz Braised Short Ribs

Serves 1

Ingredients:

- 1 Tbsp. All Purpose Flour
- 1/2 tsp. Kosher Salt
- 1/2 tsp. Black Pepper
- 1/4 tsp. Cayenne Pepper Sauce Pepper
- 1/2 tsp. Onion Powder
- 1 Tbsp. Whole Butter
- 4 lbs. Beef Short Ribs
- 8 oz. Yellow Onions
- 8 oz. Carrots , chopped
- 4 cloves Garlic , smashed
- 2 tsp. Beef Base
- 750 ml. Shiraz Wine
- 2 sprigs Fresh Rosemary

Directions:

1. Mix flour and seasonings together in mixing bowl.
2. Coat short ribs in flour seasoning and lay on a parchment lined sheet pan.
3. Heat butter in large cast iron skillet over medium heat.
4. Add seasoned short ribs and brown on all sides. Remove from pan and set aside.
5. Add onions, carrots, garlic and beef base and sauté, scraping up brown bits in pan.
6. Deglaze pan with shiraz wine and add beef ribs back to the pan, along with rosemary sprigs.
7. Place in 250° oven, approximately 3 hours, or until fork tender.
8. Remove from oven and reserve half of liquid and cool slightly.
9. Place short ribs on work surface and shred beef.
10. Place shredded beef with reserved liquid in small hotel pan and hold warm.