



Scarlett Wines

**2019 HERITAGE RESERVE
CABERNET SAUVIGNON**

Cabernet-Braised Beef Short Ribs

with Rosemary and Shallots

Slow-braised beef supports the Reserve's depth; a savory Cabernet sauce complements cassis and bittersweet chocolate.

Serves 4 | Prep 25 min | Cook 3 hr

INGREDIENTS

- 3 lb bone-in beef short ribs
- 1 1/2 tsp kosher salt; 1/2 tsp pepper
- 2 tbsp olive oil
- 4 shallots, halved; 2 carrots, diced
- 3 garlic cloves, smashed
- 2 tbsp tomato paste
- 1 1/2 cups dry Cabernet Sauvignon
- 2 cups beef stock
- 2 rosemary sprigs; 1 bay leaf

DIRECTIONS

1. Heat oven to 325°F. Season ribs; brown in oil in a Dutch oven, in batches. Remove.
2. Cook shallots and carrots 5 min. Add garlic and tomato paste; cook 1 min.
3. Add wine, scraping browned bits; simmer 5 min. Return ribs; add stock, rosemary and bay leaf.
4. Cover and braise 2 1/2-3 hr, until fork-tender. Remove ribs and herbs; skim fat and simmer sauce 10 min to thicken. Serve with mashed potatoes.

POUR & SERVE

Pour gently and check for sediment; taste before deciding on a brief decant.