



WINERY & VINEYARDS™

***Braised Beef Short Ribs with Pimentón\* & Leeks***  
***To Accompany Alma Rosa 2007 Pinot Noir Clone 667***  
***La Encantada Vineyard Sta. Rita Hills***

*\* Pimentón is a smoked paprika from Spain, either hot or mild. I use hot.*

3-4 lbs short ribs, trimmed of excess fat	4 leeks, cleaned well, sliced crosswise
2 medium stalks celery, chopped	2 medium carrots, chopped
1 red bell pepper, diced	3-4 cloves garlic, minced
2 bay leaves	large sprig of fresh thyme, or ¾ t dried
2-3 c beef broth or stock	small amount (1 T +/-) tomato paste
1-1 ½ c dry red wine (you can use the 667, but it's better to drink it)	

Generously season short ribs with salt and pepper and Pimentón.

Coat bottom of large heavy Dutch oven with olive oil. Brown ribs thoroughly on all sides. Using tongs or slotted spoon, remove browned ribs to bowl and set aside.

In olive oil remaining in pot (or add more if needed), add all vegetables, except garlic and sauté until soft and partly caramelized. Around the halfway point, add garlic, bay and thyme, and more Pimentón (tsp).

Add browned ribs and any meat juices back to the pot with vegetables, add wine, broth and tomato paste (liquid should just cover ribs). Bring to boil, then cover and place on center rack in preheated 350° oven. Ribs will need 2-2 ½ (or more) hours to cook. Turn ribs once or twice to make sure all sides come in contact with braising liquid.

When done, meat should be *very* tender (if using bone-in ribs, meat will start to fall from the bones). Skim fat from surface (easiest to do if you chill overnight and serve warmed the next day – also flavors will develop even more deeply).

Just before serving, put “Sketches of Spain” by Miles Davis and Gil Evans on your stereo.

On large plates or in large shallow bowls serve ribs with sauce on top of soft polenta (blended with mascarpone and parmesan cheese); or on roasted-garlic mashed (or smashed) potatoes; or spinach noodles. Sprinkle chopped fresh parsley (and/or chives) on top.

Recipe serves 4.