



WINERY & VINEYARDS™

*Three-By-C (3x3) Pot Roast or Short Ribs*

*To Accompany Alma Rosa 2007 Pinot Noir Clone 777 La Encantada Vineyard ~ Sta. Rita Hills*

*By Chris Burroughs, Tasting Room Manager*

2 large dried Chipotle chiles, seeded & stemmed (or equivalent in Chipotle chile powder)

1 wedge portion of Ibarra chocolate

1 Tbsp powdered instant espresso

4-5 lbs pot roast or beef short ribs, trimmed of excess fat

Cooking oil

1 onion, chopped

1 large rib celery, chopped

1 medium carrot, diced

½ red bell pepper, chopped

4 cloves garlic, minced

1 bottle dark beer

2 cups beef broth

Bay leaf

Sprig of fresh thyme (or tsp dried)

Make a dry rub powder from chipotles, chocolate and coffee (the 3 C's) and rub well into meat. If you have time, allow rub to permeate meat (one hour or so). Preheat oven to 350°. Heat oil in a cast iron Dutch oven and brown meat well on all sides, being careful not to let the spice rub burn. Remove meat to a plate to rest, and add all the chopped and diced vegetables to Dutch oven (add more oil as necessary). Cook over medium heat until vegetables are softened, about 10 minutes. Return meat and any accumulated juices to vegetables in Dutch oven; add bay leaf and thyme, beer and broth. Cover and place in oven about 2 ½ hours, until meat is almost fall-apart tender. You can serve it now, but it's even better the next day. If you can afford the stall maneuver, remove the meat from the sauce and juices and refrigerate. Put the sauce into a tall narrow container and chill. This allows the fat to separate and it will form a "cap" at the top of your container, which can be easily removed and discarded. Re-combine meat and sauce and re-heat before serving.

This sounds good alongside (or over) mashed potatoes (with chopped green chiles) or cinnamon-scented rice, or even over pappardelle. Garnish with chopped fresh parsley.