



Braised Short Ribs

- 6 bone-in short ribs (about 6 pounds)
 - Kosher salt
 - 4 Tablespoons Extra-virgin olive oil
 - 1 large diced white onion
 - 2 ribs celery (1/2-inch pieces)
 - 2 peeled carrots, diced
 - 3 crushed garlic cloves
 - 1 1/2 cups tomato paste
 - 1 750 ml bottle Cabernet Sauvignon
 - ½ Cup brewed Taylor Family Vineyards Reserve Blend Coffee, or other good coffee
 - 1 Cup Beef Broth
 - 1 bunch chopped fresh thyme
 - 2 Fresh bay leaves
- 3 Cups prepared Polenta or Mashed Potatoes

Directions

Preheat the oven to 375 degrees F.

Season short ribs generously with salt. Add 2 Tablespoons olive oil to large Dutch oven. Heat to high and add short ribs to pot. Brown each side, cooking in batches.

While the short ribs are browning, puree all the vegetables and garlic in the food processor until it forms a coarse paste. When the short ribs are very brown on all sides, remove them from the pan. Drain the fat, coat the bottom of same pan with remaining olive oil and add the onion, celery, carrots and garlic. Season the vegetables generously with salt and pepper and for 5 to 7 minutes. Add the tomato paste. Brown the tomato paste for 4 to 5 minutes. Add the wine and coffee, scraping the bottom of the pan. Lower the heat if things start to burn. Reduce the mixture by half.

Return the short ribs to the pan and add beef broth. The short ribs should be covered by liquid. Add the thyme and bay leaves. Cover the pan and place in the preheated oven for 3 hours. Check periodically during the cooking process and add more water, if necessary. Turn the ribs over halfway through the cooking time. Remove the lid during the last 20 minutes of cooking to let things get nice and brown and to let the sauce reduce. When finished, the meat should be very tender but not falling apart. Top Short Ribs with braising sauce and serve over prepared polenta mashed potatoes.