

# Slow Cooked Succulently Tender Boneless Short Ribs

Juicy meat with a Provencal flare!

SERVES: 4-6  
 PREP TIME: 15 minutes + Marinade 2 hours  
 COOK TIME: 2 hours 30 minutes  
 TOTAL TIME: 4 hours 45 minutes

## INGREDIENTS

4-6 boneless beef short ribs  
 1 pouch 1.5 oz. GC Napa Valley Natural Meat Rub  
 ¼ cup grapeseed oil  
 2 Tbsp. unsalted butter  
 1 medium yellow onion, medium dice  
 4 cloves garlic, chopped  
 2 cups Gabrielle Collection Juxtaposition Cabernet Sauvignon, Napa Valley\*  
 1 cup chicken stock, organic low sodium  
 ¼ cup GC Napa Valley Natural Culinary Lavender Infused Honey  
 ¼ cup GC Napa Valley Natural Culinary Lavender Sugar \*\*  
 1 Tbsp. GC Napa Valley Natural Basil Apple Smoked Sea Salt  
 1 Tbsp. GC Napa Valley Natural Tuscan Rosemary Leaves  
 1 Tbsp. GC Napa Valley Natural Lemon Tellicherry Pepper  
 \* Can substitute a Cabernet Sauvignon of your choice.  
 \*\* Can omit sugar and use ½ cup Lavender Infused Honey



## TO PREPARE

- Rub Meat Rub over short ribs and refrigerate 2 hours.
- Preheat oven to 275 degrees.
- Heat grapeseed oil and butter in a Dutch oven over medium-high heat. Add short ribs and brown, about 3 minutes per side. Remove short ribs to a plate.
- Add onion and garlic to the Dutch oven. Sauté until tender.
- Add Juxtaposition Cabernet Sauvignon and reduce by half.
- Add browned short ribs, chicken stock, Lavender Honey, Lavender Sugar, Basil Apple Smoked Sea Salt, Tuscan Rosemary Leaves, and Lemon Tellicherry Pepper. Cover and place in oven for 2 hours 30 minutes.

## TO SERVE

Serve ribs family style on a large serving platter or plate individually. Pair with Sage Salted Butter Baby Potatoes with A Sprinkle of Lemon Tellicherry Pepper (See recipe).

## WINE PAIRING

2016 Gabrielle Collection Juxtaposition Cabernet Sauvignon, Napa Valley

## SHOPPING LIST

4-6 boneless beef short ribs  
 1 bottle grapeseed oil  
 1 stick unsalted butter  
 1 yellow onion  
 1 garlic bulb  
 1 box 16 fl. oz. chicken stock, organic low sodium

## MORE RECIPES & WINE COUNTRY FOODIE CLUB INFORMATION

As a Wine Country Foodie member, you enjoy our Napa Valley Estate Garden and Vineyard to your doorstep. Experience artisanal gourmet GC Napa Valley products and recipes with wine pairings.

[www.oconnellfamilywines.com](http://www.oconnellfamilywines.com)

