

Holiday Pairings with Lodi Wine

SLOW BRAISED BONELESS BEEF SHORT RIBS ON CREAMY YUKON GOLD PARSNIP POTATOES SAUTÉED SPINACH WITH CARAMELIZED ONIONS & GORGONZOLA WITH BERRY PAINT FINISH *with Mettler Family Vineyards Petite Sirah*



4-6 pounds boneless beef ribs (10 pounds if bone-in)

2 medium carrots, chopped

2 medium yellow onions, chopped

2 celery stalks, chopped

2 bay leaves

2 bunches parsley, stems trimmed

2 cups beef stock

4 ounces cocoa powder

1/4 cup flour

2 Tablespoons thyme

4 Tablespoons brown sugar

1/2 teaspoon all spice

FOR BERRY PAINT:

2 cups balsamic vinegar

1 cup fresh or frozen blueberries

1/2 cup raspberry jam

FOR STARCH AND VEGETABLES:

2 pounds Yukon gold potatoes, peeled & quartered

1 pound parsnips, peeled & quartered

2 cups heavy cream

2-4 Tablespoons unsalted butter

2 medium yellow onions, sliced

1 Tablespoon salted butter

1 Tablespoon olive oil

pinch of sugar

2 pounds fresh spinach

crumbled Gorgonzola cheese to taste

grated nutmeg to taste

cracked pepper to taste

Make rub for short ribs by mixing together cocoa powder, flour, thyme, brown sugar, and all spice. Rub short ribs with dry mixture and let rest for one hour. In a large roasting pan, add carrots, onions, celery, bay leaves, parsley bunches, and beef stock. Stir to combine. In a large skillet over medium-high heat, sear short ribs (working in batches if necessary) on both sides until a caramelized crust develops on each side. Place short ribs in roasting pan. Cover tightly with double foil and heavy lid and braise for approximately five hours (or until fork-tender) at 300 degrees. Remove from oven. Allow ribs to rest approximately 15-20 minutes before slicing into portions.

To make creamy potatoes and sautéed vegetables, start by placing potatoes and parsnips in a medium cooking pot. Completely cover with water and bring to boil. Reduce heat to medium-low and simmer until potatoes and parsnips are fork-tender. Drain, reserving one cup of water for later. Using a hand blender, whip potatoes and parsnips, slowly adding warmed cream until smooth. Add unsalted butter one tablespoon at a time and portions of leftover cooking liquid until desired taste and consistency. In large skillet over medium heat, sauté onions with one tablespoon salted butter and one tablespoon olive oil until onions are lightly browned. Add spinach in small batches until completely cooked down. Finish vegetables with crumbling of Gorgonzola, grated nutmeg, and cracked pepper to taste.

To make berry paint, add balsamic vinegar, blueberries, and raspberry jam to medium saucepan. Strain broth from short ribs and add to saucepan. Simmer contents over low heat until reduced by half. Transfer contents to blender and puree until smooth. Glaze short ribs with berry paint. Set remaining paint aside. For individual service, place creamy potatoes on plate. Top with spinach and glazed short rib. Drizzle additional berry paint around edges of the plate. For buffet, serve potatoes in large bowl alongside platter of ribs and spinach. Serve berry paint in gravy boat on the side.

Serves 6-8

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