



## Braised Short Ribs

4 to 5 pounds short ribs cut into 3-inch pieces  
Salt and freshly ground black pepper  
Leaves from 5 sprigs fresh rosemary  
Leaves from 5 sprigs thyme  
Leaves from 1 sprig marjoram or 1 tsp dried marjoram leaves  
½ tsp. dried basil  
3 Tbs. olive oil  
2 whole sprigs sage  
1 large onion, sliced  
1 or 2 large carrots, peeled and cut into 1-inch chunks  
2 cloves garlic, crushed  
1 ½ cup Lava Cap Cabernet Franc  
1 ½ cup beef broth  
1 bay leaf



1. Preheat the oven to 350° F. Rub the ribs with salt, pepper, rosemary, thyme, marjoram and basil. In a large, deep skillet or Dutch oven, heat the oil over medium-high heat. Add the sage and the ribs in batches, browning the meat well on all sides, about 10 minutes total per batch. Remove the ribs and set aside.
2. In the remaining fat, sauté the onion and carrots until the onion is translucent and softening, about 5 minutes. Add the garlic and sauté 2 minutes more. Stir in the wine and broth, scraping the bottom to loosen any browned bits, and cook over high heat until the liquid is reduced by a third to a half.
3. Add the bay leaf, ribs and any drippings, and bring to a simmer. Reduce the heat, cover the pan, and transfer to the oven. Let the meat roast gently for 2 to 3 hours, turning carefully once an hour. Remove from oven when the meat is tender and beginning to pull from the bone.

Serve over mashed potatoes.

Serve with **Lava Cap Cabernet Franc, Zinfandel, Cabernet Sauvignon or Petite Sirah.**

Serves 4 to 6