Celebrate Your Cellar

SHORT RIBS & MASHED POTATOES

This recipe is *the* holiday comfort meal; classically flavorful with *mouthwatering* aromas. The juicy meat *falls off the bone*, making it easy to scoop up a bite of *creamy mashed potatoes*, smothered in savory broth. Follow that perfect bite with a sip of *Cabernet Sauvignon* and you'll be going *back for seconds* in no time.



2021 CABERNET SAUVIGNON, TRINITY RIDGE VINEYARD

Cook Time

3 HOURS & 10 MINUTES

Yield

6 SERVINGS

Allergens

DAIRY GLUTEN

Can be made dairy & gluten free

INGREDIENTS:

SHORT RIBS:

- 6 lbs - meaty Beef short ribs
- 1 large Onion, *finely chopped*
- 1 medium Carrot, *finely chopped*
- 1 Celery stalk, *finely chopped*
- 12 whole Garlic cloves, *peeled*
- 2 Tbsp - all purpose Flour
- 2+ Tbsp - LFHF Extra Virgin Olive Oil
- 1 Tbsp - LFHF Provencal Herb Blend
- 2 cups - Red wine
- 2 ½ cups - Beef broth
- 1 - 14 ½ ounce can diced Tomatoes
- 1 Bay leaf
- 24 baby Carrots
- ½ cup - Kalamata olives
- 3 Tbsp - fresh Parsley, *chopped*
- Salt & Pepper, *to taste*

MASHED POTATOES:

- 7 lbs - Russet Potatoes, *cut to the same size*
- ½ cup - unsalted Butter
- ⅓ cup - Half & Half
- 2 Tbsp - Crème Fraîche

PREPARATION:

One:

Preheat oven to 325°. Chop **onion**, **carrot**, **celery**, & peel **garlic**. Pat **short ribs** dry & season with **salt** & **pepper**.

Two:

Heat **oil** in a large ovenproof pot. Cook **short ribs** in batches to avoid overcrowding until brown, then turn & repeat until all sides are seared, about 8-10 minutes per batch. Transfer ribs to a large bowl. Scoop out all but a few tablespoons of the juices & set aside.

Three:

In the same pot, add reserved **mirepoix** & **garlic**, let soften. Add **flour** & **Provencal Herb Blend**, mix. If dry, add reserved juices a tablespoon at a time. Add in **red wine** & **beef broth**, bring to a boil. Add **canned tomatoes** & the **bay leaf**. Arrange **ribs** back into the pot, cover, & place into the oven to roast for 2 hours & 15 minutes.

Four:

While the ribs cook, cut **potatoes** & add to a pot with water. Boil until fork tender then strain. Mash with **butter**, **half & half**, & **crème fraîche** until smooth. Keep warm.

Five:

Remove ribs from oven, stir & add remaining **beef broth**, **baby carrots** & **olives**. Submerge carrots & place back into the warm oven to slightly soften. Serve on top of mashed potatoes with a large scoop of sauce.

Watch the video here →

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