



# RED WINE BRAISED RIBS OVER MASHED POTATOES



4 Servings



4 Hours

## INGREDIENTS

### MASHED POTATOES

- 1lb Potatoes
- Milk
- Salt + Pepper
- 1/2 Cup Sharp Cheddar, Shredded
- 3 Tbsp Butter

### BRAISED RIBS

- Pack of 3-4 Short Ribs
- 1 Yellow Onion
- 3 Cloves Garlic
- 3 Carrots, Peeled and Small Diced
- 1/3 Cup **Lot 894 Merlot**
- 1 Tbsp Balsamic Vinegar
- 1 Tbsp Worcestershire
- 1/4 Cup Brown Sugar
- 1 Tbsp Beef Bouillon
- 1 Cup Water
- 3 Bay Leaves
- 1 Sprig Rosemary
- Salt + Pepper
- Olive oil

## DIRECTIONS

1. Salt and pepper all sides of your short ribs.
2. In a dutch oven add your olive oil so it coats the pan, turn on the heat and once heated add your short ribs. Sear of each side until all sides are browned.
3. Remove from the pot and set aside for later and preheat your oven to 350F.
4. In the same pot add your carrots, onions and garlic. Cook until softened and then add your **Lot 894 Merlot**, balsamic, worcestershire and brown sugar. Let this come to a simmer.
5. Add in your beef bouillon and hot water and mix thoroughly. Add in your bay leaves, rosemary, and short ribs.
6. Cover your pot and put in the oven for 2.5 - 3 hours, or until ribs are tender.
7. Quarter your potatoes and add them to a pot of salted water. Turn on the heat and allow them to come to a boil
8. Once at a boil reduce to a simmer. Let them simmer for 20-25 minutes, or until tender.
9. Drain potatoes and add them back into the pot to mash. In the same pot add your butter, milk, and cheese. Mix together until desired consistency. Salt and pepper to taste.
10. Plate your Mashed Potatoes and top with the Red Wine Braised Ribs and enjoy!